

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 91

AUGUST 18, 1934

Number 7



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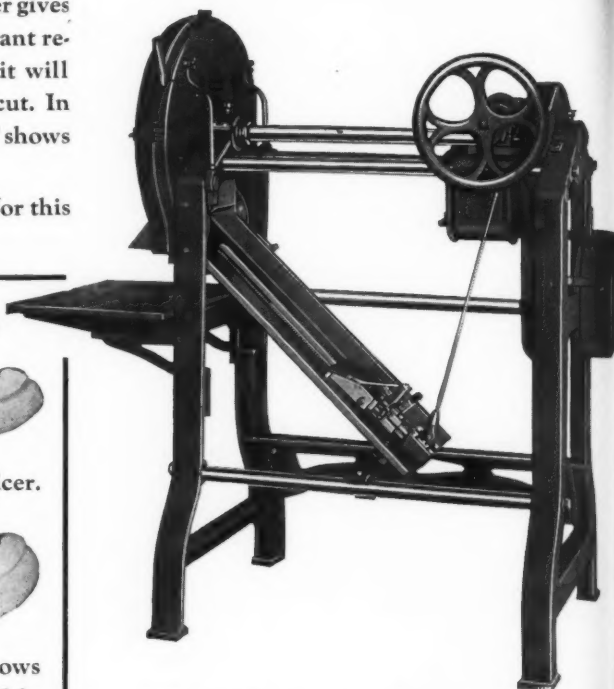
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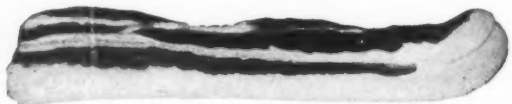
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The National Provisioner

The Magazine of the
Meat Packing and Allied Industries

Volume 91

August 18, 1934

Number 7



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PAUL I. ALDRICH
President and Editor

E. O. H. CILLIS
Vice Pres. and Treasurer

FRANK N. DAVIS
Vice Pres. and Advertising Mgr.

Executive and Editorial
Offices

407 South Dearborn Street
Chicago, Illinois

Eastern Office
300 Madison Avenue,
New York, N. Y.

ANDREW H. PHELPS
Manager

Pacific Coast Office
1031 So. Broadway,
Los Angeles, Calif.

NORMAN C. NOURSE
Manager

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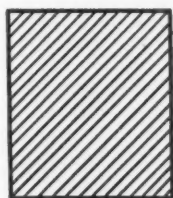
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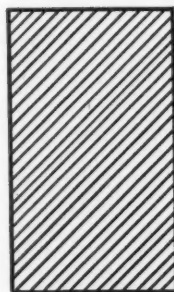
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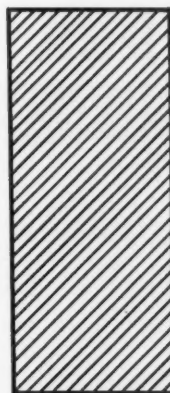
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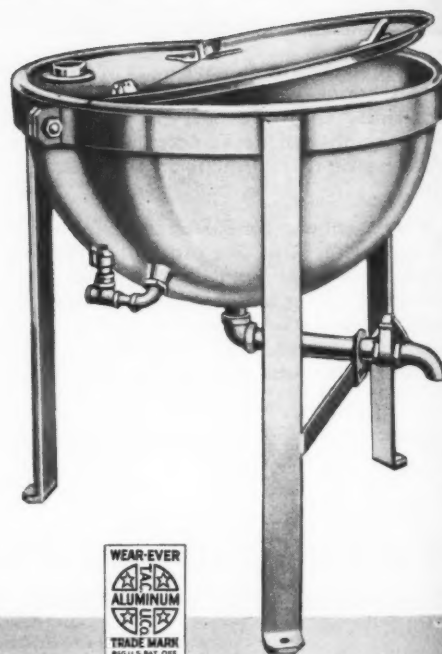


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VALVES, FITTINGS, FABRICATED PIPE, PUMPS, HEATING AND PLUMBING MATERIAL

Week ending August 18, 1934

Page 7

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THE NATIONAL Provisioner

THE MAGAZINE OF THE
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Meat Canning Under Emergency Program Is an Industry Problem

LATEST government estimates under the drought relief program contemplate the slaughter and processing of 10 million head of cattle and calves and 5 million head of sheep between this time and the end of the calendar year.

Meat from these animals either will be boned for canning or frozen as quarters to be held for canning, and will be used for relief purposes during the fall and winter. None of it is supposed to enter into commercial channels or to affect commercial markets.

Such a processing campaign called for facilities not immediately available, especially in meat canning.

A Processing Problem

In the drought emergency early plans were made for meat canning in plants operated by state relief administrations in many localities, in addition to contracts given meat packers. Cattle had to be moved from drought sections, and immediate action was necessary.

Later the government sought cooperation of meat packers to carry out as much of this program as possible in meat plants.

Early results of conferences between relief authorities and a committee of the Institute of American Meat Packers caused the AAA to announce that "while packers are now processing about 40,000 head of drought cattle and calves per day, the additional facilities being developed will increase this number to 50,000 head of drought cattle and calves and 17,000 head of sheep daily by the middle of September."

Four Million Pounds a Day

If meat packers are to can meat from 30,000 drought cattle daily (estimate of government requirements for coming months), this would mean an output from canning departments estimated roughly as follows:

Daily capacity.....	30,000 head
Average weight.....	650 lbs.
Yield in cans.....	17 per cent
Yield per animal.....	111 lbs.
Total beef canned daily.....	3,330,000 lbs.

This does not include meat from 20,000 calves per day, which may be boned out and canned, and which would add approximately half a million pounds to the daily total.

Under the circumstances, the meat packer who accepts a government contract must be sure of his equipment and processing methods.

Labor and cans cost money. The government owns the beef, and if deliveries are refused because of bad condition, the packer must pay for the beef, too!

The Institute announced that by September 20, total meat plant facilities available "will be adequate to handling the number which the government anticipates purchasing."

Meat Canning Difficulties.

Of total daily kill of cattle and calves under the relief program, it is estimated that close to 40 per cent of the meat will go into cans. This might be roughly estimated at a turn-out of more than 4 million pounds of canned meat per day. This means processing in meat plants, and does not include canning done in vegetable and fruit canneries and elsewhere under state relief administration auspices.

Magnitude of the meat

canning problem facing the meat packing industry during the next few months is indicated by these approximate figures.

Packers who have had experience in meat canning realize this problem, and the dangers in it for plants not properly equipped or lacking experienced supervision in processing. Packers who

obtain government contracts under this program will need to give careful attention to both equipment and personnel if they are to avoid serious losses under such contracts, in addition to giving a bad name to canned meats in commercial trade.

Meat canning cannot be undertaken as an over-night enterprise. The right

kind of equipment is absolutely necessary to prevent spoilage. Equally important is supervision of meat canning operations by men who understand them.

THE NATIONAL PROVISIONER gives here some fundamental information which any packer taking on a canned meat contract should study carefully.

Can Leakage and Understerilization Are Two Important Causes of Canned Meat Spoilage

THERE are two major causes of canned meat spoilage—

- 1—Can leakage, and
- 2—Under sterilization.

Of samples of spoiled canned meat received at the research laboratory of the Continental Can Co. for determination of causes of spoilage, 51 per cent were found to be due to leakage and 41.5 per cent to understerilization.

While no definite record has been made regarding the nature of air leakage in meat cans, an expert of this company says that a large proportion of this is due to defective soldering or tipping of the hole of cap cans and defective top seams in open top cans.

Causes of Meat Canning Troubles.

In many cases leaks due to defective soldering have been very small and difficult to detect. Usually they are caused by small particles of meat or fat charred during the soldering operation.

This indicates the need for thoroughly cleaning the grooves into which the caps fit. All meat and fat should be removed before attempting to solder on the caps.

Leaks at the tipped vent holes are usually due to charring of liquid which is pulled out of the can when it is placed under vacuum. Under conditions of this kind, vacuum tipping without leakage is difficult.

Frequent leakage due to defective top seams on open top cans is caused by meat extending over the sides of the can. When a can in this condition enters the closig machine a knocked-down flange may result. Closing machine jams occur from this condition causing interruptions in the canning operation.

This type of trouble is experienced particularly with such products as luncheon tongue, ox tongue and roast beef. It may be decreased to a great degree by packing the cans so that the meat does not extend over the sides.

Parboiling the meat until it is soft and pliable, and filling the cans before the meat has chilled sufficiently to be-

come rigid will permit tighter and better packing.

Spoilage from Understerilization.

With roast beef the use of large pieces approximately the size of the can is helpful. Another aid in preventing this trouble is the placing of excess meat near the center of the can rather than around the sides.

In understerilization, processing is not sufficient to destroy all organisms capable of growth in the meat product. In 70 per cent of the samples of understerilization mentioned previously, spoilage was of the type known as putrefactive spoilage.

In prevention of spoilage due to understerilization, sterilization efficiency of the process should be considered first.

It is essential that the process should guarantee against botulinus*, and it is



KEEPS COOKED MEATS HOT.

Portable steam-jacketed kettles are used by some meat canners to keep product hot while it is being transported from one operation to another. Preventing too great a drop in temperature between cooking and filling into cans is one precaution that can be taken to minimize chances of spoilage. These kettles are of aluminum, to prevent meat discoloration in cooking.

desirable that the sterilizing efficiency should be sufficient to destroy contaminations of heat resistant spores of putrefactive anaerobes.

Other Canning Difficulties.

In addition to the sterilizing efficiency of the process, other factors should be investigated thoroughly. This is especially true if spoilage occurs when the process used had always been found satisfactory. A great increase in contamination of heat resistant spores may be responsible for spoilage if the process is not checked.

This increase in contamination may be due to

Improper handling of ingredients,

Lack of proper sanitary measures, or

Use of equipment which is susceptible to contamination.

Improper handling of ingredients may occur in the treatment of meat prior to being received in the canning department. The following practices should be avoided:

Avoid These Practices.

Holding of fresh meats in the canning department at room temperatures prior to parboiling;

Holding of parboiled meat which has cooled to 80 to 98 degs. Fahr. during the trimming and packing, or

Holding filled cans at these temperatures for a longer time than is necessary.

Thorough cleaning of all equipment to remove all material which has collected on it is essential.

Use of wood equipment should be avoided. Crevices in wood may become impregnated with spores of spoilage bacteria and be a source of contamination.

Temperatures Are Important.

Another factor which should be considered in the prevention of spoilage

*Botulinus in an infection in meats and other foods with a specific organism known as clostridium botulinum. This organism produces a very powerful and deadly toxin when conditions of growth and development are favorable.

due to understerilization is the temperature of the canned product at the start of processing. This has been found to vary considerably in meat canning departments in different cans of the same product.

In many canned meats and canned meat products, heat penetrates to the center of the product very slowly during processing. In such cases the sterilizing efficiency of a given process will be considerably less if the temperature of the meat is 100 to 120 degs. Fahr. instead of 150 to 160 degs. Fahr.

To obtain the same sterilizing efficiency roast beef in 24-oz. cans at an initial temperature of 110 degs. Fahr. requires 20 minutes more in the retort at a temperature of 240 degs. than would be needed if the initial temperature of the meat was 160 degs.

Causes of Too Low Temperatures.

A low initial temperature may be caused by

Holding meat after parboiling and during trimming;

Grinding and filling cans until the meat becomes cold;

Use of an exhaust insufficient to raise the temperature of the contents of the can to the initial temperature on which the process is based, or

Holding the closed cans prior to processing so that they can cool off.

Shutdowns and lunch periods are responsible for low initial temperatures in many instances.

Avoid Changing Handling Methods.

Other factors to be considered in the prevention of this type of spoilage are



FILLING MACHINE SPEEDS UP OPERATION ON CANNING LINE.

Where large quantities of beef are being canned a can-filling machine effects a considerable saving in time and labor. Filling machines of the type shown here are in use in meat canning departments of many packing plants. The hoppers are filled by hand, the meat being forced out of them and into the cans by plungers operated by a cam.

changes in methods of handling the product and changes in the product itself. These include variations in the consistency of the product, variations in the ratios of liquids and solids, and changes in the temperature of the exhaust.

Changes in formulas which affect the acidity of the product have an effect on the sterilizing efficiency of the process.

In addition, it is suggested that retort operation—particularly venting of retorts—and retort thermometers should be checked to make sure product receives the proper temperature for the desired time.

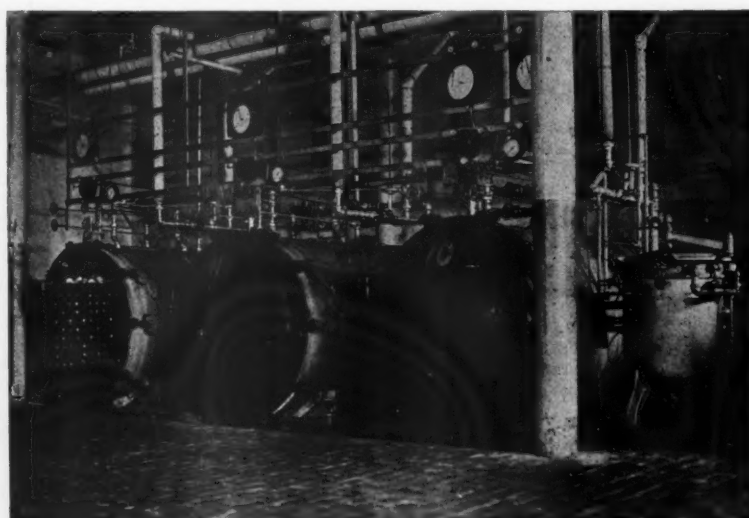
Preventing Discoloration.

Discoloration is another trouble encountered in canning meat. Most of this is caused by a breaking down of complex sulphur compounds in the meat into sulphides during processing. These unite with iron or copper, if present, to form the black sulphides of these metals.

Discoloration of product may also be caused by contamination with copper or iron from equipment containing these metals. For this reason the use of copper or iron equipment in cooking meats should be avoided. Cooking equipment should be of aluminum or stainless metal. Such equipment of modern design is available, as indicated in accompanying illustrations of canned meat operations in a well-known meat plant. Other processing equipment may be of galvanized iron or stainless metal. In all cases condition of equipment should be carefully watched.

The tinsplate in the interior of plain cans is dissolved in varying degrees, due to the reaction between the sulphides formed from the meats during processing and the metals of the tinsplate. To improve appearance of the

(Continued on page 17.)



PROCESSING RETORTS IN MODERN MEAT CANNING PLANT.

Over 41 per cent of the cases of canned meat spoilage are due to too short a time or too low temperatures during processing, one laboratory has determined. It is essential, therefore, that the meat packer work out his processing schedules carefully and that all operations leading up to processing be performed with due regard for practices and precautions necessary for good keeping quality in the product.

Crop Control Program Will Go On in Spite of the Drought

CROP reduction plans of the government—including livestock—will not be discontinued because of shortages caused by the drought. This was the emphatic statement of President Roosevelt this week, echoed by AAA administrators.

In fact, the administration appears to look upon the intervention of nature in the crop control program as a justification of AAA plans.

The immediate problem, says the President, is to devise a permanent plan for federal control of agricultural and livestock surpluses, so as to bring about a balanced production and carryover which will keep prices at fair levels for both producers and consumers.

There is no shortage of food, and there will be none, says Mr. Roosevelt. He does not expect food prices to rise inordinately, and if they do he is prepared to "crack down" on business interests which he considers responsible for price-boosting. Food distributors might even be put under license by Secretary Wallace to prevent such a condition.

Will Go on With Program.

Details of the "permanent plan for federal control" are not yet made known, but strengthening of the powers of the Secretary of Agriculture under the agricultural adjustment act—such as were vainly sought at the last session of Congress—are known to be desired.

"Control through necessary adjustments in production of basic farm products by means of machinery created by the Agricultural Adjustment Act will be continued in 1935," Victor A. Christgau, acting AAA Administrator, said this week.

"Farmers are demanding continuance of control over production. Continuance is important because when normal weather returns after a major drought many market, soil and price conditions are present which, without controls, would lead to another cycle of surplus and price collapse with bad consequences affecting the whole country. There would be particular danger of this because this country has not regained the export markets which are needed as outlets for surpluses when production is uncontrolled.

"The drought with its important and widely varying effects upon agricultural production and on present carryovers will, of course, make advisable many adjustments in the application of the

1935 programs with increased production probable in several instances. But these changes will not mean abandonment of production adjustment programs. They will mean that the flexible provisions of the Agricultural Adjustment Act will be utilized in the manner best adapted to bring about a balance between production and demand."

Called It a Blessing.

In an address at Chicago this week Chester C. Davis, AAA Administrator, said: "I have just visited a large portion of the drought area where the adjustment program is proving itself a blessing. Where a farmer gets little or no crop it would not have helped him or the nation if he had planted more acres. He is better off with his contract acres planted to emergency forage crops and with certain income from benefit payments coming to him.

"He is better off with smaller herds of livestock, and without growing extra hogs which he would find hard to feed and which the nation doesn't need. In spite of the appalling drought there will be an abundance of food supplies for the American nation this year."

Processing Taxes for 1935.

Secretary Wallace indicated this week that no decision has been reached on processing taxes for next year. "There is a possibility that farm prices will be high enough so that processing taxes

Predicts Smaller Meat Supplies in 1935

IN AN analysis of the food situation based on drought conditions the U. S. Department of Agriculture this week summarizes the meat situation as follows:

"The total meat supply for the remainder of 1934 is expected to be about the same as in the latter half of 1933, since the prospective decrease in pork and the 15 per cent increase in storage stocks of all meats are likely to be about offset by increased supplies of beef, veal and mutton.

"Because of the large numbers of unfinished livestock being slaughtered this summer, the large decrease in this year's pig crop, and the smaller numbers of cattle and lambs that will be fed, total meat supplies for the first half of 1935, especially supplies of the better grades, are expected to be very much smaller than those of recent years."



TO BE TURNED INTO CANNED BEEF FOR THE NEEDY.

First shipment of drought cattle to arrive in the East for slaughter and canning under the government drought relief program. Four carloads of these emaciated animals were received at Jersey City from the West for immediate slaughter. They will hardly average 650 lbs. dressed weight, with a canned beef yield of 17 per cent.

will not be necessary," said he. "We are still uncertain as to the processing taxes for 1935."

At the same time it was indicated that drought conditions might cause a change in the American diet, including a reduction in use of meat. "Meat products, the supply of which will probably be somewhat short by late winter," said the statement, "furnish as a rule about 15 per cent of the calories and 25 per cent of the protein of the average American diet. Our usual consumption of these animal protein foods is fairly high compared with other countries. If it were necessary, our meat consumption could be reduced materially and still leave a wide margin of safety."

To Buy 10 Million Cattle.

Late this week the government revised its cattle buying plans upward. It now expects to buy 10 million drought cattle, provided pasturage and slaughtering and canning facilities can be provided to take care of this number. This will exceed any available capacity of feed lots and processing plants, and extreme measures may be expected to be devised to take care of the surplus.

More than 2,623,000 head of drought-stricken cattle had been purchased by the AAA in Western drought states up to August 10. Average price per head for government-purchased cattle ranged from \$13.60 to \$13.70.

These cattle were purchased from 180,576 farmers in 19 states—Minnesota, North Dakota, Wisconsin, Texas, Wyoming, Montana, New Mexico, Ne-

(Continued on page 30.)

Cutting Steam Costs with Coal And Ash Handling Equipment

COST of producing steam is much greater than necessary in the majority of meat packing plants.

This has long been suspected, and it is verified by a survey by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE in meat plant power departments.

Two things are mainly responsible for these high costs:

- 1—Too little modern equipment.
- 2—Lack of interest in their power departments by meat plant executives, and a lack of that type of supervision that secures best results with equipment available.

Coal Handling Savings Overlooked.

In many instances no effort is made to secure information of vital necessity for comparative purposes, and useful in pointing the way to correction of conditions that cause waste and loss.

Coal is not weighed before being burned, and water is not measured before being pumped into the boiler. Therefore packers cannot know pounds of water evaporated per pound of coal burned, or cost to make 1,000 lbs. of steam.

Few plants have equipment for flue gas analysis. Rarely is the temperature of stack gases known.

But perhaps the most noticeable shortcoming is the dependence placed on hand labor (which is not cheap un-

Eighth of a series of reports by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE based on data submitted by cooperating packers.

der NRA) for performing operations that could be done much more quickly with mechanical aids. This applies particularly to methods of handling coal and ashes.

Where Money is Saved.

Some plants, particularly large ones, are well equipped in this respect. Coal is ordered in hopper bottom cars which, when they arrive at the plant, are unloaded directly into pits under the track. From these the coal is handled through the crusher into overhead bins in the boiler room, from where it flows by gravity to the stoker hoppers.

In a like manner ashes are moved from the ash pits under the boilers to elevated hoppers, from which they can be loaded directly into cars or trucks.

Other plants have coal and ash handling partly mechanized. This is particularly true of plants of medium size. In these cases the aim evidently has been to provide handling equipment sufficient only to replace some labor.

In many of the medium size and smaller plants, however, no equipment whatsoever for handling coal and ashes is provided, leading to the conclusion

What Does It Cost You to Handle Coal?

A packer who formerly paid by the ton to have coal cars unloaded by hand put in a pit and a conveyor to handle coal into his bins. The saving paid for the equipment in a little less than nine months.

In another plant a complete coal and ash handling system paid for itself in a little more than two years.

In a third plant a simple conveyor from the coal bin to the stoker hopper, installed at a cost of less than \$1,500, eliminated the labor of one man.

Handling coal and ashes by hand costs money, much more than many packers apparently appreciate.

that the possibility for saving money with such equipment has not been sufficiently investigated.

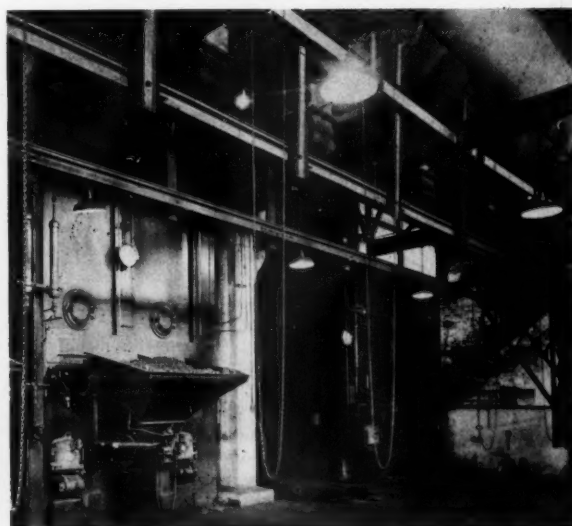
Labor Adds 50c Ton to Coal Cost.

In one plant 20c per ton is being paid to unload coal from cars into bins. From these additional labor is required to wheel the coal into the boiler room. Eight tons of coal per day are burned. Expense of handling is \$4.10 per day, including cost of wheeling ashes from boiler room to ash pile, but not including wages of the fireman.

There is a further expense in this case to finally dispose of the ashes.

This Packer Is Economical.

In another plant of similar capacity, but burning about one ton more coal



COMPARE COST OF HANDLING COAL AND ASHES IN THESE TWO MEAT PLANT BOILER ROOMS.

LEFT.—All coal and ashes are handled by hand. The labor bill is high and dangerous conditions prevail. This plant could put in coal and ash handling equipment and earn a large return on the investment.

RIGHT.—Only one man in the boiler room. Coal and ashes are handled with conveyors. Each batch of coal delivered to stoker hoppers is weighed and recorded for the cost department and for comparative purposes.

per day, only one man per shift is required in the boiler room.

All coal and ashes are handled mechanically, and the labor of perhaps two men is saved.

Coal is weighed as it flows from the overhead bin in the boiler room to the stoker hoppers.

All water going into the boilers is measured.

An automatic flue gas analyzer gives the fireman the information he needs maintain the most efficient combustion conditions at all times.

This plant is not only equipped to produce steam at low cost, but the facilities are provided to enable the best operating conditions to be maintained.

In this plant 9.15 lbs. of water are being evaporated per pound of coal burned. In the former plant a careful estimate indicated that not more than 5.83 lbs. of water were being evaporated per pound of coal burned. In the latter plant the cost to produce 1,000 lbs. of steam was 23.97c. In the former the cost slightly exceeded 37c.

A cost of 20.01c per 1,000 lbs. of steam was found in one plant. In many of the better operated meat plant boiler

rooms costs ranging from 23c to 26c per 1,000 lbs. of steam were found.

Partial Mechanization Sometimes Justified.

The absence of coal and ash handling equipment in many meat plants where the volume of fuel handled is great enough to justify its installation is the more unexplainable in view of the fact that stokers are practically in universal use. In only the smaller plants, as a rule, was hand firing observed.

Packers seeking ways and means to cut production costs might profitably look into the savings to be made by coal and ash handling equipment. Whether or not it would be profitable in any case is determined by the savings made and the cost of the equipment. In some instances, where the amount of fuel burned would not justify a large investment, it might be profitable to partially mechanize coal or ash handling.

When planning installation of coal and ash handling equipment, possible rehabilitation of the boiler room should be kept in mind, and the layout planned so that the equipment can be used with any new boilers that may be installed.

er's plant—all these affect this phase of the problem.

Whether to buy on the open market or to contract the coal, considerations as to the labor situation and possibility of severe winter weather causing traffic tieups, should be considered.

In some cases, where the plant is isolated and cannot call upon other industries or the railroads for emergency coal, it might be advisable to pass up some of the cheaper coals to make certain that the supply is absolutely dependable. In other cases, part of the supply may be procured from different mines, so that all the "eggs" are not in one basket.

As a general rule the coal purchaser should insist upon storage facilities for several days' supply—sometimes several weeks' supply—to avoid troubles not anticipated, such as floods, wash-outs, wrecks, etc.

"Distress" Coal May be Expensive.

Next in importance to dependability should be listed suitability from an operating standpoint. Purchasing agents sometimes buy bargain or distress coal. Frequently such coal is too high in ash, has a low fusing ash or for some other reason is not suited to the particular boilers under which it is burned.

Such coals, if they cause inefficient fires, interruptions in service or unnecessary boiler room labor, may prove to be the most expensive coal rather than the cheapest.

The only satisfactory method to determine whether or not a coal is suitable for particular boilers is to try it out in the plant.

This does not mean that one needs to buy samples from every mine in the field. The choice may be narrowed down by preliminary study, but the final and important test is the actual burning test.

Use Under Boilers Determines Value.

This is due to the fact that almost every boiler has characteristics that are distinctive. One boiler may have a natural draft stoker, comparatively short arch and large furnace volume making it particularly adapted to burning high volatile coals. In another plant a forced draft chain grate or under-feed stoker might do better on an entirely different coal.

In a few cases boilers or furnaces can be altered to adapt them to the use of a particularly cheap coal. In one state the state-owned institutions have boiler rooms designed especially to meet the requirements of the coal mined in that state. Such conditions are not usual, however. The common problem is to find the coal among a certain

(Continued on page 17.)

Selecting and Purchasing Coal For Meat Plant Boilers

By M. J. HESS

COAL is a major item of cost in the meat packing plant. More money can be wasted than probably most packers realize when proper purchasing methods are not used.

Value of a particular kind of coal to a meat packer may be determined by its ability to evaporate the greatest quantity of water at the lowest cost.

Coals vary greatly in heat content and other characteristics. Between the more expensive and the cheapest is an almost infinite number of grades.

Choosing the grade most suitable and economical is not always a simple task, but the problem is complicated considerably by the factors influencing the cost to use.

Factors in Cost of Coal.

Of these, freight rates are important. It often costs more to get coal to the plant than is paid for it at the mines. Unloading adds further to the expense. Percentage of ash, and consequently cost of ash handling and disposal, should be an influence also.

Cost of using coal under the boilers—considering slagging, clinkers, fire cleaning, waste through grates, mois-

ture content, etc., are other factors which must be taken into account.

When these and all other expenses and conditions are checked it will be seen that intelligent coal purchasing is not a simple operation.

Although other fuels than coal are used in the meat plant—notably fuel oil and gas—coal stands out as the most important. It has been estimated that 75 per cent of all plant heat and energy is derived directly from its use. Among packing plants where coal costs as much as 25c per head of livestock slaughtered—depending upon variety of processes, size of kill, efficiency of power department and care used in selecting the fuel—it will be seen that a small percentage of saving may amount to a considerable sum for the year.

Dependable Supply Necessary.

In summing up the important points to consider in the selection of fuel for the packing plant we should list first of all dependability of supply.

Location of mines, transportation facilities, condition of mining equipment and method of mining, reputation of the seller, storage facilities at the buy-

How a Novel Advertising Scheme Has Helped Sausage Sales

A good merchandising stunt always attracts attention and helps increase business.

This is a fact that packers and sausage manufacturers planning advertising and merchandising to increase profitable sausage sales volume will do well to keep in mind. For sausage has unique sales characteristics which make it particularly adaptable to interesting window displays. And its rich, zesty flavor usually makes those who taste it buy immediately.

What can be done to attract consumer attention is illustrated by the experience of a Chicago store that recently featured the sausage products of Arnold Bros. The central unit of this display was a mammoth Visking cased sausage, the weight of which visitors to the display were asked to guess.

More than 15,000 people stopped to look at this giant sausage the first day it was on display. And more than 2,500 people guessed the weight each day. And when they sampled some of the sausage from the "taste-it" display they not only found that sausages are not only made big but better.

Other Similar Experiences.

The Star Market, Milwaukee, Wis., also made use of a giant sausage to

create interest in a recent sausage sale. In the advertising preceding the sale they hinted at a surprise for their customers—that on the coming Saturday the "biggest sausage made in Milwaukee" would be sliced before their eyes.

The mammoth sausage was displayed in the window all week to stimulate interest in the event. On Saturday one man was kept busy slicing the huge bologna and serving samples to customers who crowded around to watch the process. At the end of the day it was found that 1,225 lbs. of sausage had been sold.

The Kroger Market at Poplar and Evergreen sts., Memphis, Tenn., has found that displaying two giant Visking-cased sausages—a bologna and a salami—is the best kind of a stunt by which to create interest in sausage and cold meats and build sausage sales. In addition to selling hundreds of pounds of sausage of every description each week the store is also selling two giant bolognas and a jumbo salami, each weighing 50 lbs.

This store follows the chain practice of giving its large sausage display a prominent location in the meat department and featuring each day a large pre-sliced assortment of sausages and cold meats.

Thousands Attracted to Store.

Over 4,500 customers stopped to guess the weight of the "World's Large-



EACH SAUSAGE WEIGHS 50 LBS.

This attractive Kroger clerk poses with two giant sausages—a bologna and a salami—to show the size featured by the company each week. These large sausages always attract attention.

est Sausage" featured in a contest put on last spring by the Kroger store located at 3 N. Pickney st., Madison, Wis. As much as 1,450 lbs. of sausage were sold by this store in one day as a result. The contest not only increased sausage sales, but the sales of other foods in proportion. A by-product of the contest was a list of 4,500 names which form the basis of a mailing list.

A. W. Paulin, president, Richter's Food Products, Inc., Chicago, recently told of a rush order received from a customer in Southern Illinois for a "largest sausage in the world," to be used for display purposes. The time was limited, so that when the sausage was ready to be shipped, in order to get it to the customer on time, it was necessary to transport it by airplane. The sausage arrived at the store of the retailer in perfect condition, the dealer later notifying Mr. Paulin of the great amount of interest it created and its effectiveness in boosting sausage sales. This big sausage in its Visking casing, just before it was loaded on the airplane, is shown in an accompanying illustration.

While it might not be practical for meat dealers in smaller communities to go to the expense of a giant sausage for display purposes, packers and sausage manufacturers might very ethically suggest a 15- or 20-lb. sausage for this purpose. Sausages of this size are unusual and accordingly attract much attention, particularly in a store where the stock normally carried and on display is not large.



AIRPLANE USED TO GET GIANT SAUSAGE TO CUSTOMER.

This mammoth Visking-cased bologna was made by Richter's Food Products, Inc., to be used for display purposes by a retailer in Southern Illinois. Time was limited, so that to get the sausage to its destination on schedule an airplane was used. Left to right—Pilot of the plane; stewardess; Julius Lipton, Chicago representative of the Visking Corp.; A. W. Paulin, president, Richter's Food Products, Inc.

Practical Points for the Trade

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Barbecued Fresh Hams

A packer interested in developing a line of meat specialties asks how to prepare barbecued fresh hams. He says:

Editor The National Provisioner:

We are expanding our specialty meat line and believe there is a good market in our territory for barbecued fresh hams. Will you please tell us how these are prepared.

Fresh hams may be barbecued either boned or with the bone in.

One way is to make a good pumping sauce and pump each ham with about 1½ lb to 2 lbs. of liquid, according to the size of the hams. The ham should be punctured from both sides and about three times on the face. Make the pump sauce as follows:

To 1 gal. of tomato puree add 1 gal. strong liquid in which ¼ lb. mixed spices have been cooked for two hours at a temperature of 185 degs. Fahr. The spices should be put in a double ham stockinette during cooking. If desired this sauce may be seasoned with smoked salt.

Add 1½ lbs. granulated or brown sugar to this 2-gal. mixture, ½ lb. of No. 1 paprika, previously made into a paste with boiling water, 1½ pt. full strength vinegar and 2 oz. Mapleine.

After the hams are pumped they may be cooked either in the smokehouse or in roasting pans at a temperature of 300 to 320 degs. Fahr. for 25 minutes to the pound. If they are boiled before they are to be browned, ½ hour to the pound at 165 degs. F. will answer.

If boned hams are to be used instead of hams with the bone in, the moulds should be lined with crinkled parchment paper and about 2 oz. of the sauce poured over the face of the ham. They should then be enveloped in the paper, the lid of the retainer pressed down and boiled. The following day they may be browned with granulated sugar in an oven at not less than 500 degs. Fahr. This should give the hams a beautiful finish without any considerable shrinkage.

Sprinkle the hams well with granulated sugar, place them in pans in an oven at the previously described temperature and brown for 7 minutes. Remove the hams, sprinkle again with sugar and cook 7 minutes more at 500 degs. F.

If the ham is fresh and sweet at the start of the operation it will remain so until sold, if properly kept.

A number of people claim they have had trouble with barbecued ham sour-

ing. This is not due to the seasoning but probably to the fact that they are sour on the inside before barbecuing is started. Temperatures mean everything in processing pork hams. By no means should any manufacturer attempt to barbecue hams with sour marrow, with the thought that this will stop fermentation. Trouble with ham souring quite often results in summer if coolers are overloaded in the effort to take full advantage of hog markets.

Growths in Pickle

A packer who recently has noticed bacterial growths in his curing pickle fears these may have an injurious effect on the meat. He writes:

Editor The National Provisioner:

We make up a quantity of brine for our hams by boiling—using the standard formula. Lately we have noticed a growth similar to the mother growth in vinegar in our brine after it has stood at room temperature. Is this growth injurious to the brine, or would it affect the meat during the process of cure?

Growths such as are described usually are harmless and may be disposed of by skimming. They are due to several causes, important among which is inadequate or infrequent sterilization of curing tierces.

Sterilization may be done with live steam, or the tierces may be washed thoroughly with water, to which trisodium phosphate has been added. After sterilization or washing the tierces should be rinsed with cold water. Some packers give curing tierces a thorough sunning after washing.

When sterilized tierces are replaced in use, a quantity of old pickle (a pailful will do) should be added to the new pickle in each tierce.

Making Sausage

Sausage-makers, small or large, are invited to use this department of THE NATIONAL PROVISIONER in obtaining information concerning the formulas, methods or details of operation. Questions will be answered promptly and in as full detail as possible. General articles on the subject of sausage-making also will be published from time to time.

Address your inquiries, suggestions or criticisms to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, Ill.

Making Sausage Right

A sausage manufacturer in Canada is having trouble with his fresh sausage, which does not hold its color, and breaks up in cooking. He writes:

Editor The National Provisioner:

We are having trouble with our fresh sausage. First, it loses its color. Second, it breaks when frying.

The following is the formula we use: 6¼ lbs. fresh lean beef, 5 lbs. lean pork, 6 lbs. pork fat, 6¼ lbs. lean veal, 2½ lbs. flour, 5 lbs. water.

First all the meat is ground through the coarse plate. It is then placed in the cooler for eight hours, or if needed before that time, it is used when the meat is 34 degs. F. Next the flour and water are placed in the mixer, and when well mixed, the meat is added. The water is also 32 degs. After being thoroughly mixed we grind it through the fine plate and stuff in hog or sheep casings.

The finished sausage is held in a cooler running from 32 degs. to 38 degs. overnight and delivered to our customers the following morning after manufacture. Can you give us any help on how to hold the color and how to stop breaking when cooking?

A sausage expert suggests the following formulas for pork sausage, one containing some beef and one without; the latter is preferable. It is made as follows:

50 per cent fat pork
50 per cent lean pork

Grind through the 1-in. plate; then place in the mixer.

To 100 lbs. of meat use

2 lbs. salt
6 oz. pepper
2 oz. nutmeg
4 oz. granulated sugar
1 oz. ginger
1 oz. ground sage

Mix well, then grind through the ½-in. plate. Do not return to the mixer, as this will make the product smeary.

The formula using beef is as follows:

Deduct 25 lbs. of the mixed pork from the first formula and add in its place 25 lbs. of good beef flanks with all the sinews removed. Grind through the ½-in. plate; then mix with the coarse pork in the mixer, so that when it is ground through the fine plate the beef will have been ground twice.

When the meat is in the mixer add 2 lbs. flour and 5 or 6 lbs. ice water.

The stuffer and grinder should be rinsed with ice water before using. Sprinkle ice water on the sausage on the table while it is being stuffed to prevent its becoming warm. As fast as one rack is stuffed, push it into the cooler at about 30 to 32 degs. F.

When the sausage is prepared for cooking in the home it should be pierced with a fork or blanched in boiling water for one minute. This will prevent its bursting or breaking when cooking. Instructions should be given the dealer, so that he may so instruct his customers.

Sawdust for Insulation

A small packer planning construction of a new cooler thinks he might save money by using sawdust instead of corkboard for insulation. He says:

Editor The National Provisioner:

We are about to build a new beef cooler 20 by 30 feet in size and have considered the use of sawdust instead of corkboard for insulation. In your opinion is it as effective as cork? We would appreciate any advice you can give us.

Sawdust may be fairly good insulation, but not as good as corkboard. While it may have been used in some instances to insulate coolers in meat packing plants, it is doubtful if many engineers could be found who would be willing to recommend its use for this purpose today.

Sawdust readily absorbs moisture and, like any insulation when wet, loses insulating efficiency. If it were used, therefore, particular care would have to be taken in the construction of the cooler to exclude all moisture from the insulation.

Further, being a loose material, there is reason to believe that considerable settling of the sawdust would occur after it has been placed in the cooler walls, leaving uninsulated spaces for the rapid transfer of heat. The use of sawdust, of course, would not lessen the fire hazard.

The first cost of insulating with corkboard might be a little more, but it would be cheaper in the long run. This packer might also investigate possibilities in the use of hog hair insulation, which is now being prepared in a form for use in meat plant cooler walls.

MEAT CANNING CAUTIONS.

(Continued from page 11.)

interior of cans, and to prevent this discoloration, enamels have been developed. During the last few years the use of enamel-lined cans has increased greatly in scope and quantity.

Suitable enamels for open top cans also have been developed for all meat products for which this type of can has been specified. In some instances it was necessary to develop special enamels for some meats.

Why Meat Loses Red Color.

Another type of discoloration consists of a change from the normal red color of cured meats to gray. This is caused by oxidation due to improper exhausting and incomplete removal of oxygen from the cans. This discoloration occurs only on that portion of the product not covered by the liquid or jelly, and which is in contact with oxygen in the head space.

This type of discoloration can be prevented by using a high mechanical vacuum, or by covering the product with liquid or jelly.

Operating Pointers

For the Superintendent, the Engineer, and the Master Mechanic

HOW TO BUY COAL.

(Continued from page 14.)

group which will be best suited to the existing furnace conditions.

Before making the burning test a preliminary study of the chemical and physical characteristics of the coal will serve to narrow down the field for the final selection.

Facts Proved by Chemical Tests.

It can be determined, for instance, that certain coals might be objectionable on account of a high moisture content. Other coals may be too high or too low in ash. Generally a low ash content is desired, but with chain grate stokers a higher ash content may be tolerated or even preferred, 10 to 15 per cent ash being quite common.

Volatile matter in the coal must be considered in relation to furnace volume and type of burning equipment.

Fusion point of ash is important. Low fusion ashes form objectionable clinkers which stop up air passages, cause holes in the fuel bed, with resulting excess air, and may even damage side and bridge wall.

Heat content should receive its share of consideration, but in too many cases this quality is overemphasized. The amount of heat in the coal is not of so much importance as the heat which

finally is absorbed by the water and steam and made available for plant work.

Study Coal at the Mine.

Common analyses furnished for coal studies are the proximate and ultimate analyses. The proximate analysis shows the percentage by weight of volatile matter, fixed carbon, ash and moisture. The ultimate analysis shows the percentage by weight of the chemical constituents carbon, hydrogen, oxygen, nitrogen, sulphur, and ash. With both analyses the heating value in B.t.u.s per pound and the fusion temperature of the ash are usually reported.

Physical characteristics and preparation of the coal at the mine should be studied. Some coals, if prepared by ordinary methods, would be an inferior product. The same coal properly sized and washed to remove dirt and impurities may become quite suitable for certain burning conditions.

Percentage of fines is an important consideration when buying for chain grate equipment, but if buying for pulverized fuel burners it loses much of its importance. Even so small an item as method of loading cars may make a difference inasmuch as it affects the distribution of fines through the car.

Cost Based on Steam Value and Freight Rates.

The final and deciding factor in coal selection is of course the coal cost. By this we do not mean cost at the boiler door, but rather cost of the energy as finally converted into steam. Of course the coal cost at the mine and the freight rate to the plant are important parts of the final cost, but burning characteristics in relation to the boiler plant play are equally important. This latter phase of the problem already has been discussed.

Freight charges are such a large part of coal costs that one manager turned his coal purchasing over to the traffic manager, with the remark that there were no B.t.u.s in freight bills, although they seemed to be the major part of the coal costs. Another buyer who boasted he was buying coal for 15c a ton at the mine was surprised to find that another plant in the same city was paying several times that mine cost, yet getting coal at a lower delivered cost, due to a more favorable freight rate.

A purchasing agent should first make an extensive study of the fuels close at hand to see if he cannot find one among them that will serve his purpose. Distance in this case should be measured in terms of freight rate rather than actual miles.

The successful buyer will work closely at all times with the operating engineer. This man can tell from his weekly records and periodic tests just how the fuel is performing and how much the coal cost per thousand pounds of steam actually is. He is the man who lives with the coal and only with his help can one make a satisfactory analysis of the results of purchases. The traffic department should also be consulted for advice as to any changes in freight rates on coal into the city and as to the best routing to give shipments to avoid unnecessary delay. Finally, the one charged with coal purchases should study coal and its use so salesmen will not be able to confuse him with technical terms.

Steam and Power Savings

If you could get your power for nothing, Mr. Packer, would you be interested?

Others are doing it.

Surveys of packers' heat and power conditions made by a number of engineers in a variety of packing plants show tremendous possibilities of savings.

Results of these studies are covered in a series of articles now appearing in THE NATIONAL PROVISIONER.

When completed a limited edition of this series will be reprinted in pamphlet form. If you want the facts and figures it contains, fill out and return at once the following coupon:

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Please reserve for me.....
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"These 6 'Cellophane' SALES POINTS BOOSTED OUR BACON PROFITS"

says THE CLEVELAND PROVISION CO.

"6 Insures a sanitary product, appealing to the buying public."

"1 'Cellophane'-wrapped bacon carries the brand name into the home, permitting the housewife to reorder by name."

"5 Gives complete protection—free from dirt, flies and contamination."

"2 It commands a price on its own merits as a definite specialty."

"4 Is a convenient unit, ready for instant sale."

"3 Lends a quality atmosphere in keeping with quality-cured bacon."



AN EXECUTIVE of the Cleveland Provision Co., Ohio, states further, "Ever since we started with Cellophane we have enjoyed substantial sales increases." Our field representative will be glad to help you add sales appeal to *your* package. Du Pont Cellophane Co., Inc., Empire State Building, New York City.

Cellophane

TRADE MARK

"Cellophane" is the registered trademark of the Du Pont Cellophane Co., Inc.

A Page for the Packer Salesman

Meat Price Competition Will Disappear When Losses It Causes Are Fully Appreciated

HAS the volume of sausage products made to sell at a price reached its peak?

From now on will retailers handle less cheap product and more of high quality?

One packer salesman believes retailers are awakening to the fact that it is more satisfactory and profitable to handle sausage of the better grade, and that now is an opportune time for packer salesmen to push quality goods. He says:

Editor THE NATIONAL PROVISIONER:

At no time during the 15 years I have been selling meat products have logic and plain common sense played such a small part in influencing retailers' purchasing as during the past three years. Low prices, particularly for sausage and ready-to-serve products, have overshadowed all other considerations. Retailers' sole ambition appears to have been to buy low enough to undersell all competition.

The Race for Volume.

We usually think consumer demand dominates conditions in the meat trade. There can be no doubt that when consumer purchasing power began to slip more housewives sought bargains. In his efforts to please these, which we now know were in the minority, the retailer lost sight of the greater percentage of consumers who were willing to pay higher prices for sausage products with quality.

Salesmen encouraged what they should have seen would become a disastrous situation by over-emphasizing to their firms the demands of retailers for cheaper products. And packers and sausage manufacturers, fearing loss of customers and volume, went to extremes in the production of sausage made to sell at a price.

Packers, sausage manufacturers, salesmen and retailers must accept a share of the guilt for creation of a situation that has been profitable to none of them, that has discouraged sausage buying, and that should be changed.

Retailers Having Change of Heart.

There is much evidence that retailers, particularly, recognize the mistake that was made. And, just as price competition in sausage products had its start in the retail store, it now seems possible that the movement to bring back quality sausage will also originate there.

Certainly, if the retailer demands quality sausage products the sausage manufacturer will produce it for him.

The salesman can assist materially in bringing about the return of sanity in sausage production and merchandising—and certainly it is to his advantage to do this. And the constructive way to do this, I have found, is to broadcast at every opportunity what retailers actually are accomplishing with quality sausage products.

John Jones is influenced in a larger measure than he probably will admit by what his competitor Frank Smith does. If John Jones is making little or no money on sausage products made to sell at a price, and he learns Smith is making good money with quality products, he will at least do a little thinking. And if he thinks long enough and hard enough he will discover for himself the folly of investing his money in products that give him no return.

If every packer salesman worked on a straight commission—as I do—there would be less disposition to encourage low prices. But whether or not a man works on a commission or a salary, he should be interested in the best possible conditions in the industry in which he earns his bread and butter. Fostering conditions which make operations unprofitable, and which discourage consumption, neither adds to the security of the packer salesman's job nor to the possibilities for greater income.

Yours truly,

PACKER SALESMAN.

MAKING OPPORTUNITIES.

No one knows better than the packer salesman the many difficulties and problems which have beset him during the past two or three years.

It has taken sales ability in more than ordinary measure to merely "get by" during this time, and surely those who have done a little better than an ordinary job must have had courage in large measure and a brand of determination that does not admit defeat.

Some packer salesmen may have wondered if the game was worth the candle. There should be much inspiration to these and to all others who may consider their lot a hard one in the following experience related by a packer salesman as picked up on his travels:



MAKING THE BEST OF IT.

Editor THE NATIONAL PROVISIONER:

Within a few hours drive from Chicago lives a young man who is solving a big problem in a most unusual way. He recently planted 40 acres to oats and rye without tractor, horse or money.

I saw this boy when he was piloting a yoke of oxen in a field of rocks and gravel. There were tractors in adjoining fields. Great trucks and shiny sedans were in full view as he trudged beside his team. In an age which has reached a marvelous stage of mechanical development, he was using the tools of a long-past day.

I was interested. Climbing the fence I waited for him to reach the end of the field. As he maneuvered the turn he greeted me with a cheery "howdy."

"Well, how are things going," I asked.

"Pretty slow," he replied, and smiled.

He loosened the yoke, supporting the fourteen foot pole attached to the three foot disk, to rest the oxen while we talked. His story was not a pretty one—ill luck, hardships and a lack of opportunity. But what I liked about him was that he did not complain. Faced with handicaps that might have daunted the stoutest man he was carrying on and doing his best with the equipment available.

"You see," he said, "this farm belongs to grandpa, who is pretty old. Last winter he broke both of his legs and has been laid up ever since. We had two horses, but one of them died and there was no money to buy another. Grandpa wanted this field planted to oats and rye, and there was no other way to do it except by breaking these critters to the yoke and doing the work with them."

I cannot believe that this farmer lad will always work stony fields with a yoke of oxen and a three-foot disc. He has determination and ingenuity. If opportunities do not present themselves he will make them. Individualism is not dead.

There should be a lesson in this for all of us.

Yours truly,

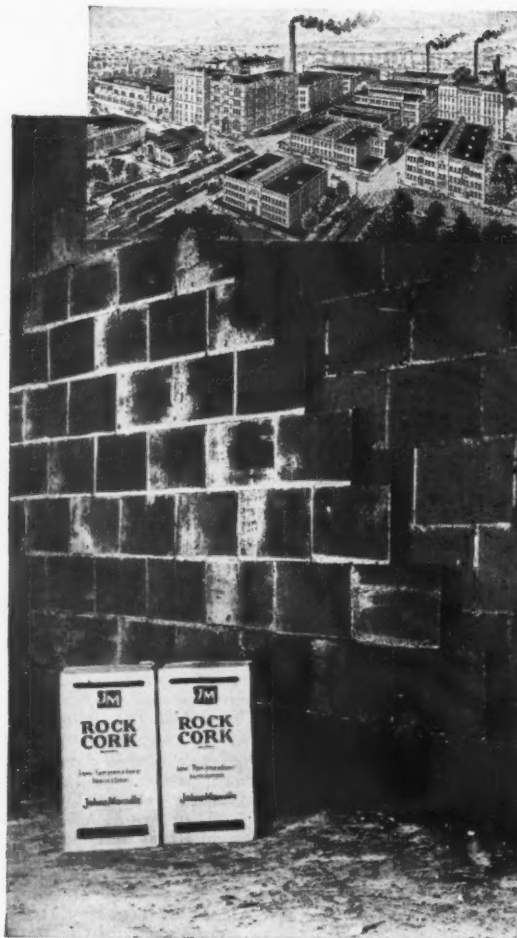
M. W. STULTS.

Miller & Hart, Chicago.

VARIETY PLATE.

Many women, when serving sausage, like to put three or four slices of two or three different varieties on the plate to satisfy the taste of each member of the family. Many retailers take advantage of this situation by making up such a plate, attaching a small card reading "Today's Special Variety Plate 20c," or whatever price will sell the combination well, and displaying the plate in the showcase. Such a plate suggests an economical luncheon or supper dish and generally sells well. Most retailers offering such a combination change it every day. Some keep the price the same, while others make no effort to do so, pricing the combination according to market values. Usually the combination weighs one pound.

Here Miller Brewing Company produces that peerless Milwaukee brew, High Life Beer.



150,000 board feet of Permanent Insulation

Installed by the Miller Brewing Company of Milwaukee, in 1933, this Rock Cork will be virtually as good as new in 1953. So will the many more millions of feet installed last year by other breweries, packing plants, and cold storage warehouses.

TWENTY YEARS? That's a conservative estimate. There's every likelihood that the Miller Brewing Company's recent Rock Cork installation will last far longer.

The satisfied users listed in the panel at the right . . . and many others represented in our files . . . have already reported 20-year-plus records. And, mind you, these Rock Cork installations are not worn out. Far from it! Every one of them is as good as new; insulation value unimpaired after a score of years.

Rock Cork is a mineral composition; a permanent low-temperature insulation that stands alone in its marked resistance to moisture infiltration.

It is rot-proof, vermin-proof, odorless,

and incapable of absorbing odors. It cannot support the growth of mold or bacteria.

May we send you the free book, "Insulation in the Food Products Industries"? Tells the complete story of Rock Cork; describes money-saving materials and methods for steam lines and heated equipment. Mail the coupon.

Johns-Manville



ROCK CORK



Trade-mark Reg. U. S. Pat. Off.

REFRIGERATION INSULATION

Johns-Manville Insulations are available for all temperatures from 400° F. below zero to 3000° F. above.

Rock Cork has served

E. Kahn's Sons Co.	27 years
(Cincinnati, O.)	
Syracuse Cold Storage Co.	26 years
(Syracuse, N. Y.)	
Holt & Brandon Ice Co.	20 years
(Evansville, Ind.)	
Fox Head Waukesha Corp.	26 years
(Milwaukee, Wisc.)	
Swift & Company	25 years
(Chicago, Ill.)	
Kingan & Co.	21 years
(Indianapolis, Ind.)	
Indiana Ice & Dairy Co.	24 years
(Anderson, Ind.)	
J. M. Leach Mfg. Co.	21 years
(Kokomo, Ind.)	

...and hundreds of other plants for long periods.

JOHNS-MANVILLE
22 East 40th Street, New York City
Send me a copy of the brochure, "Insulation in the Food Products Industries."

Name _____ Title _____

Firm Name _____

Address _____

City _____ State _____

NP-8-34

Refrigeration and Frozen Foods

Refrigerated Trucks

Why the Meat Packer Buys Truck Types Suited to His Needs

NO OTHER industry uses the variety of refrigerated truck body types employed by meat packing companies. Even in meat plant truck fleets there often will be found a variety of refrigerated body types and sizes.

This seeming lack of standardization is not the result of haphazard management or catch-as-catch-can purchasing. Neither is it trial and experiment to determine sizes and types. Usually it is careful selection of each unit for the particular conditions under which it will operate.

Many meat packers have found that the most efficient operation of refrigerated trucks is possible only when each route is covered by equipment "tailor made" to fit the specific conditions encountered. Variable factors which determine the kind and size of unit needed include length of route, number of stops, size and kind of load, weather and climatic conditions and road and traffic conditions.

Types of Truck Bodies.

Seven types of insulated and refrigerated truck bodies are in general use in the meat packing industry. These are:

- 1—Insulated body without refrigeration.
- 2—Insulated body with provisions for refrigeration during the hot summer months.
- 3—Body refrigerated with water ice.
- 4—Body refrigerated with ice and salt.
- 5—Body refrigerated with solid carbon dioxide.
- 6—Body refrigerated with an eutectic system. (Refrigeration provided with frozen brine in a tight container.)
- 7—Body refrigerated with a mechanical unit.

Requirements of the Packer.

While refrigerated truck bodies for transporting meats vary in size and type, there are certain fundamental qualities common to all.

The first of these, of course, is refrigerating efficiency. This involves selection of proper size and type of cooling equipment to provide maximum economy and reliability. Equally important is the use of the correct amount of insulation, which varies with the temperature desired within the body, climatic conditions and type of refrigeration used.

Bodies carrying fresh and smoked meats should have a wall conductance not exceeding .10 to .12 B.t.u. per hour, per degree Fahr., per square foot. Bodies carrying fresh cut meats and

smoked meats should have insulating conductivities ranging from .06 to .10 B.t.u. per hour, per degree Fahr., per square foot.

Different types of refrigerated truck bodies for transporting meat, placed in

service recently, are shown in the accompanying illustrations.

Truck and Trailer Type.

Supplying fresh meats to markets in five Texas towns is the daily job of a



CARRIES HEAVY LOADS ON LONG ROUTES.

Forty-three trailers of this type are in service between Chicago and points in Indiana, Ohio and Kentucky. Temperatures of 37 to 42 degs. Fahr. are maintained with solid CO₂ and ice and salt. Insulated with Haircraft, an insulation the basis of which is hog hair.



FOR PACKERS AND STATEWIDE DELIVERY SERVICE.

This tractor-trailer unit, and several like it, are used by the Jacob Dold Packing Co., Buffalo, N. Y., in service on the 300-mile run between Buffalo and Albany, N. Y. Refrigeration is provided with solid carbon dioxide, a temperature of 38 degs. Fahr. being maintained. Capacity is 14,000 lbs.



HALF REFRIGERATED AND HALF INSULATED.

This truck, one of 35 built recently for the Welland Packing Co., Phoenixville, Pa., is equipped with bodies divided into compartments, one of which is refrigerated and the other insulated but not refrigerated. Fresh meats are carried in the refrigerated compartment and smoked meats in the insulated compartment.

Advice to the man using insulated trucks

QUICK FACTS ABOUT DRY-ZERO

Efficient: Dry-Zero has the greatest insulating or heat stopping efficiency of any commercial insulant. Its rating is .24 B.t.u. The proper thickness of Dry-Zero for any desired temperature can be calculated accurately.

Light: Dry-Zero adds but little to over-all truck weight. It scales only 2 oz. per board foot. A truck with 300 square feet of body surface would weigh only 90 pounds more with 2 inches of Dry-Zero insulation. Dead weight saved means money saved. This has amounted to as much as \$230 per year on a one-ton truck.

Permanent: Dry-Zero is immune from rot or fungus. It will not settle, disintegrate or oxidize. Dry-Zero has frequently been used over again after being removed from worn out or obsolete bodies.

Clean: Never absorbs or develops odors, because Dry-Zero is 98% pure cellulose. Does not absorb moisture. This is further assurance of cleanliness and permanent insulation efficiency.

Available: It is no trouble to get Dry-Zero for one truck or 100. Any truck buyer can have Dry-Zero installed by his own body builder. Every reliable builder is familiar with this insulation. Complete information on any question about Dry-Zero may be obtained also from the Dry-Zero Truck Insulation Department.

DRY-ZERO
THE MOST EFFICIENT TRUCK INSULANT KNOWN



INSULATION should be used in the construction of any truck hauling a load affected by either heat or cold.

Since insulation adds something to dead weight, the lightest and most efficient insulation, obviously, should be used. Also, to avoid excess maintenance costs, it should be efficient for the life of the truck.

Dry-Zero Blanket and Sealpad are unique in the permanent light weight, efficient insulation they provide. Tests by the U. S. Bureau of Standards and many universities show that Dry-Zero is unequalled in insulating efficiency by any commercial product. It has proved itself time after time on mountain runs, on long gruelling desert hauls, on day after day city delivery. In many instances Dry-Zero has been lifted out of a worn-out or obsolete truck body and used over again.

Dry-Zero will never rot, disintegrate, oxidize or settle. It will never absorb or give off odors.

PLAN NOW FOR FUTURE TRUCKS

You will save money by making a careful investigation of insulation. If you do this now, you can make proper plans for insulating your new trucks, or your present ones.

Any reliable body builder will give you complete information about Dry-Zero. Or you can write direct to our Truck Insulation Department. Many manufacturers of bodies, trailers, trucks and refrigeration equipment have used Dry-Zero engineering service. Dry-Zero Corporation, Merchandise Mart, Chicago. Canadian office, 687 Broadview Avenue, Toronto, Ontario.

semi-trailer just placed in service by the Vernon Meat Co., Vernon, Tex. The unit travels 100 miles per day, and carries 7,000 lbs. of meat at a temperature ranging between 38 and 48 degs. Fahr. A Servel 1½ h.p. compressor and 4 Kold Hold units make up the refrigerating equipment. Insulation consists of 3 in. of Dry Zero blanket in roof and sides and 3 in. of cork in the floor. The body, designed and built by the American Body & Equipment Co., Dallas, is mounted on a Kingham trailer and pulled by a Ford V8 tractor truck.

For transporting dressed beef and pork between Buffalo and Albany, N. Y., the Jacob Dold Packing Co., Buffalo, is now using big refrigerated semi-trailers which carry 14,000-lb. loads at a temperature of 36 degs. Solid carbon dioxide is used for refrigeration. Bodies are insulated with 4 in. of Dry Zero Sealpad in roof and sides and 4 in. of balsa wood in the floors. Despite their size, the 22-ft. bodies weigh only 5,600 lbs. They were built by the E. A. Cook body works to specifications supplied by the packing company, and are mounted on Trailmobile chassis.

For heavy loads over comparatively long routes some packers have adopted trailers of the type used by the Bates Motor Transport of Chicago for refrigerated service from the former city to points in Indiana, Ohio and Kentucky. These trailers, of which there are 43 in service, carry approximately 7 million pounds of perishable products monthly. They are insulated with 3-ply Wilson Haircraft in roof and sides and 2 in. of Wilson Naturezone slabs in the floor. Some of these trailers are refrigerated with solid carbon dioxide and some with ice and salt. Temperatures of 37 to 42 degs. Fahr. are maintained.

For delivering fresh meats within a 100-mile radius of Lima, O., the Lima Packing Co. has 10 new refrigerated trucks, each designed to carry a 3-ton load at a temperature of 40 degs. The bodies are refrigerated with water ice and insulated throughout with 3 in. of Dry-Zero Sealpad. Inside dimensions are 10 ft. by 5 ft. 6 in. by 5 ft. Bodies are mounted on 2-ton Dodge chassis. W. C. Bradley, vice president of the Lima Packing Co., credits the constant temperatures maintained for delivery of meats in perfect condition.

The half and half system—part insulated and refrigerated and part insulated only—has proved wholly satisfactory in 36 new units built for the

Weiland Packing Co., Phoenixville, Pa. Fresh meats go into the refrigerated half, where a temperature of 45 degs. Fahr. is maintained by water ice. Smoked meats go into the other half of the body. The entire body is insulated with Dry-Zero Sealpad—3 in. in roof and 2 in. in sides and floor. Bodies have 2 to 3 ton capacity and are mounted on Ford V8 chassis. Routes covered range from 35 to 100 miles.

REFRIGERATION NOTES.

The Stover Ice & Cold Storage plant, Syracuse, Nebr., has been purchased by Louis Lockhart.

Blue Star Ice & Cold Storage Co., San Antonio, Tex., has incorporated with a capital stock of \$10,000. The incorporators are D. L. Slaughter, O. B. Jennings and others.

The National Ice & Cold Storage Co., San Bernardino, Calif., has erected a modern ice house at 1210 Celia st.

A. B. Dorminy, Willacoochee, Ga., has purchased a lot for the purpose of erecting an ice and cold storage plant.

The Cudahy Packing Co., So. St. Paul, Minn., will soon let the contract for a \$40,000 addition to their plant to include some refrigeration.

The Miller-Richardson Co., Inc., Lowell, N. Y., will remodel their cold storage plant at a cost of about \$30,000.

The Southern Oregon Sales, Inc., Medford, Ore., is erecting an addition to its precooling and cold storage plant at a cost of about \$65,000.

PRODUCE IN COLD STORAGE.

Cold storage holdings of butter, cheese and eggs on August 1, 1934:

	Aug. 1, 1934.	July 1, 1933.	Aug. 1, 1933.
Butter, creamery, lbs.....	108,742	70,148	150,834
Cheese, American, lbs....	97,002	79,925	82,771
Cheese, Swiss, lbs.....	8,558	7,797	2,812
Cheese, Brick-Munster, lbs.....	2,028	1,915	1,814
Cheese, Limburger, lbs....	2,015	1,482	651
Cheese, all other, lbs....	6,207	5,841	6,243
Eggs, shell, cases.....	8,549	8,965	9,507
Eggs, frozen, lbs.....	121,506	118,058	107,660

FROZEN POULTRY IN STORAGE.

Storage stocks of frozen poultry on hand on August 1, with comparisons:

	Aug. 1, 1934.	July 1, 1934.	Aug. 1, 1933.
Broilers, lbs.....	5,771	3,306	5,520
Fryers, lbs.....	1,695	1,754	1,602
Roasters, lbs.....	7,134	9,598	6,199
Fowls, lbs.....	11,913	7,355	12,178
Turkeys, lbs.....	6,647	8,385	5,709
Ducks, lbs.....	2,892	1,508	3,452
Miscellaneous, lbs.....	9,672	8,708	10,310

JULY FEDERAL SLAUGHTERS.

Federal inspected slaughter of all classes for livestock during July:

	Cattle.	Calves.	Hogs.	Sheep & lambs.
Baltimore	7,444	2,193	59,725	(2) ..
Buffalo	10,301	3,713	47,484	4,410
Chicago	219,877	103,458	476,571	292,488
Cincinnati	15,094	5,036	49,408	11,702
Cleveland	5,005	(2)	2,351	(2)
Denver	22,587	8,629	32,228	(2)
Detroit	7,158	7,741	63,110	5,134
Fl. Worth	32,576	35,237	34,880	28,426
Kansas City	129,947	79,937	289,821	96,483
Milwaukee	24,395	45,729	67,276	(2)
Nat'l Stk.	85,612	58,089	239,633	76,257
Yds.	28,765	60,888	(2)	189,545
New York	112,631	27,009	192,229	141,159
Omaha	5,987	10,553	55,781	14,760
Sioux City	54,391	18,222	130,356	45,348
So. St. Paul	76,338	86,083	103,708	32,983
All other stations ..	333,833	216,472	1,457,520	355,117

Total:				
July, 1934.	1,191,981	769,989	3,323,440	1,293,812
June, 1934.	931,970	601,332	3,763,455	1,258,628
July, 1933.	752,105	401,329	2,914,521	1,398,742
5-yr. July av.	697,539	364,014	3,253,360	1,387,800
Jan.-July, 1934	6,072,444	3,939,609	26,579,295	8,769,043
1933	4,634,875	2,804,479	26,622,629	9,798,159
Jan.-July, 5-yr. av.	4,565,542	2,734,637	27,399,964	9,427,715
New York area	37,864	75,320	132,575	228,718

Horse slaughter in July totaled 1,572 head compared with 6,271 head in the same month a year ago. The January-July slaughter this year of 9,294 head compares with 21,416 head in the same period a year ago.

(2) Included in "all other stations."

BUTTER AND EGGS STOCKS LOW.

Holdings of butter in the United States on August 1 totaled 108,742,000 lbs., a decline of 42,192,000 lbs. from a year ago and 25,855,000 lbs. less than the 5-year average, according to the Chicago Mercantile Exchange. Egg holdings aggregated 8,949,000 cases, a drop of 558,000 cases from August 1, 1933, and 171,000 cases below the average.

Movement of butter into storage in July amounted to 38,594,000 lbs., a decline of 5,962,000 lbs. from a year ago and 342,000 lbs. under the average for the month.

For the second time on record the supply of eggs on August 1 was below that of July 1. A total of 16,000 cases was moved out of storage, compared with an into storage movement of 143,000 cases last year. Egg stocks were lower than those of preceding years as far back as 1922, with the exception of 1932 when the shortest supply on record went into storage.

"C-B" Cold Storage Door

"The Better Door that Costs no More"



The "C-B" Fastener for overlapping type Freezer Door. Simple and Efficient.

The "CB" Super Freezer Door is used where extremely low temperatures are maintained.

There is a "CB" Door designed to meet every cold storage need.

Write for a "CB" Cold Storage Door Catalog and price list.

The Cincinnati Butchers' Supply Corp.

1972-2008 Central Ave., Cincinnati, Ohio
3907 S. Halsted St., Chicago, Ill.



BEFORE THE FIRST SHIP PASSED

THROUGH THE PANAMA CANAL



Green Fruit Room (LEFT) and Fish Cellar (RIGHT) in the Brooklyn warehouse of Austin, Nichols & Co., Inc., insulated with Armstrong's Corkboard in 1914. The walls and floor are insulated with 4" corkboard; the columns, ceilings, and beams with 3" corkboard.

TWENTY YEARS! A long time, surely. Especially when you remember that it was in 1914 that the Panama Canal was opened to traffic for the first time.

Yet, in the life of corkboard insulation, two decades is but a short span. Even before the S. S. Alliance made her historic trip through the locks, Armstrong's Corkboard guarded the cold rooms of Austin, Nichols & Co., Inc., wholesale grocers of Brooklyn, N. Y.

And today, this same insulation is in daily service! In fact, so efficient and satisfactory has been the performance of these cork-insulated rooms that, beginning three years after the original installations, Austin, Nichols & Co., Inc., had other rooms similarly equipped. The most recent of their refrigerated rooms to be insulated with Armstrong's Corkboard is a large air-cooled wine vault

completed just a short time ago.

It will pay you to remember the important facts about corkboard in choosing insulation for your cold rooms. Consider not only the performance record of corkboard in the cold storage industry during the past thirty-five years and more, but also the definite advantage which Armstrong's Corkboard offers in maximum efficiency during the whole period of service. Today's corkboard is even more efficient than that which has served so successfully in thousands of plants. Properly installed, it will give economical, dependable service for many years—save refrigeration dollars, cut down maintenance bills.

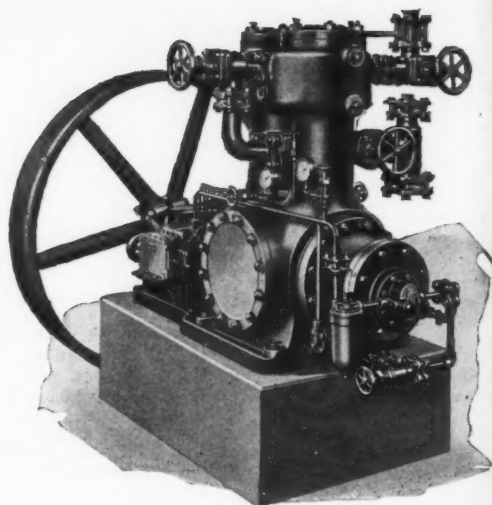
For information and advice on your insulation problems, write to Armstrong Cork & Insulation Co., 952 Concord Street, Lancaster, Pa.



Armstrong's

CORKBOARD INSULATION

Page 24



Vilter Compressors are built in a wide range of sizes and types, a typical example being the above unit. Bulletin No. 730 shows the entire line. Ask for a copy.

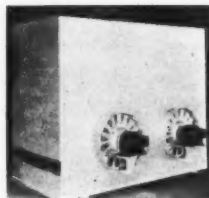
ALWAYS CONSULT

THE VILTER MANUFACTURING CO.

2118 SOUTH FIRST STREET, MILWAUKEE, WIS.

ESTABLISHED 1867

Meets All Water Cooling Requirements of the Small



Refrigerating Unit

Here is a small forced draft tower equipped with the highly efficient Marley patented spray nozzles, quiet Marley Multi-blade fans, effective Marley zig-zag drift eliminator; and so designed as to occupy small space and operate efficiently under low pumping pressures. Small refrigerating unit operators write for full details.

THE MARLEY CO.
1915 Walnut Kansas City, Mo.

MARLEY Indoor Type Forced Draft Cooling Tower

Doors for ECONOMY

To economize on plant operation, SAVE REFRIGERATION—and the time of your men—use JAMISON-BUILT quick-acting, tight-sealing doors. Proved for over 40 years in leading plants.

Write for Bulletins
JAMISON COLD STORAGE DOOR CO.
Hagerstown, Md., U. S. A.
JAMISON, STEVENSON AND VICTOR DOORS

Branch
Offices in
Principal
Cities

Jamison & Stevenson

Cold Storage Doors

The National Provisioner

TO ENTERTAIN VETERINARIANS.

A tour of inspection through the Union Stock Yards in Chicago will be the highlight of the program which nineteen exporting member companies of the Institute of American Meat Packers have arranged for members of the International Veterinary Congress who come to Chicago for a stay between Tuesday night, August 21, and Friday morning, August 23.

The veterinarians have been invited to attend breakfast Wednesday morning, August 22, in the Towne Club Room at the Knickerbocker Hotel as the guests of the exporting members concerned. This is the starting point for a full day's entertainment.

After breakfast the visiting guests will be escorted from the hotel to the stock yards and the meat packing plants, and the morning will be spent in a general tour through the yards and packing companies. At noon members who are not particularly interested in meat will depart on a pre-arranged tour to other points of interest in the city. Those who are left will be taken on a more specialized visit through the packing plants.

The guests will have an opportunity to observe the efficient inspection which is given by the Meat Inspection Service of the Bureau of Animal Industry of the Department of Agriculture. It is felt that the trip will be of especial interest to the members of the International Veterinary Congress, and will show them the importance of the veterinary profession to the meat packing industry of the world.

An informal dinner will be given to the visiting veterinarians at the Blackstone Hotel at 7 p. m. on Wednesday. Other guests will include consular representatives at Chicago of foreign countries, and representatives of the U. S. Bureau of Animal Industry.

Members of the committee arranging the program include representatives of Armour and Company, Chicago; Columbus Packing Company, Inc., Columbus, O.; Cudahy Packing Company, Chicago; Jacob E. Decker & Sons, Mason City, Iowa; Geo. A. Hormel & Co., Austin, Minn.; E. Kahn's Sons Co., Cincinnati, O.; Kingan & Company, Indianapolis, Ind.; The Layton Company, Milwaukee, Wis.; Oscar Mayer & Co., Chicago; Miller & Hart, Chicago; John Morrell & Co., Ottumwa, Iowa; Rath Packing Company, Waterloo, Iowa; Roberts & Oake, Chicago; Schaffner Bros., Erie, Pa.; T. M. Sinclair & Co., Cedar Rapids, Iowa; Stahl-Meyer, Inc., New York City; Swift & Company, Chicago; Theurer-Norton Provision Co., Cleveland, O., and Wilson & Co., Chicago.

HEADS WORLD CONGRESS.

Dr. John R. Mohler, Chief of the Bureau of Animal Industry, U. S. Department of Agriculture, was elected president of the International Veterinary Congress, which was in session at the Waldorf-Astoria Hotel, New York City, this week. Representatives from 61

foreign countries were in attendance at the congress.

Dr. Mohler, who follows Sir John McFadyean, of England, as president and presiding officer, has been active in both national and international veterinary affairs as a research scientist, and later as the administrator of laws and regulations dealing with quarantines, meat inspection and animal-disease control. Dr. Mohler is the first American to occupy the presidency of the congress, which has come to the United States this year for the first time in the 71 years since it was organized.



DR. JOHN R. MOHLER.

"It is noteworthy," said Dr. Mohler in his presidential address, "that long before the nations of the world banded themselves together in a league to promote international amity and economic welfare the veterinary profession organized itself for united effort to protect livestock and the human race from injurious animal diseases and pests."

The American Veterinary Medical Association met in conjunction with the International Veterinary Congress.

ANOTHER SHIPLOAD OF LARD.

The first shipload of bulk lard to be exported from Chicago, sold by William Davies Co., Inc., to a British customer, was reported in a recent issue of THE NATIONAL PROVISIONER. William Davies Co. has now sold another shipload of lard to a British importer and this lard will go forward by the tank steamer "Freshmoor," a modern tanker, well adapted for carrying bulk cargoes of edible fats. The Davies Company has been energetic in its efforts to establish the practice of shipping lard in bulk. The advantages of this method of shipping were pointed out in THE NATIONAL PROVISIONER of June 9. The shipment by the "Freshmoor" will consist of 37 tank cars, or 2,250,000 lbs. It left the East Chicago dock terminal on August 17.

DRAWBACKS ON CHARITY PORK.

Packers who take credit against processing taxes payable for any drawbacks to which they are entitled on account of product delivered for charitable use or distribution must submit proof that the tax has been paid, or is due and payable, with respect to the product delivered, and must submit an affidavit from the purchaser indicating that the product has been or will be used "exclusively for the relief of the poor and indigent." The packer must submit proof that he has not included the tax in the price of the product, or that he has repaid the amount of the tax credit to the organization which received the product for charitable distribution.

Packers may take credit against taxes currently payable for any drawbacks on account of charitable distribution for which they have not previously received refunds irrespective of the date when the deliveries were made, and whether or not they have previously filed claims for refund. In other words, claims for refund already filed may be withdrawn and claims for credit may be substituted in any case where the refund has not actually been received by the processor.

SAUSAGE IN EXPORT DRAWBACK.

One of the amendments to the Agricultural Adjustment Act adopted at the last session of congress made a change in the rule covering the application of export drawbacks and compensating taxes to articles consisting PARTLY of some commodity on which a processing tax has been levied. Under the original act floor stocks taxes, export drawbacks and, compensating taxes applied only to articles consisting "in chief value" of the commodity taxed. Thus, sausage and other similar items were not subject to a floor stocks tax unless pork was the constituent item of "chief value."

The rule as to floor stocks taxes has not been changed, but the export drawbacks and import taxes now apply to any article consisting "partly" of pork, says the Institute of American Meat Packers. If sausage is exported a drawback may be claimed to the extent of the tax applicable to the pork content.

BIDS FOR MUTTON AND VEAL.

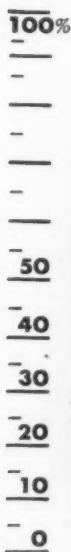
The FSRC is about to ask for bids under schedule 94 for slaughtering and boning mutton carcasses, freezing and storing boned mutton, slaughtering and freezing where boning is not done, and for canning mutton. Bids will be opened August 27 and awards when made will be for a 30-day period. The government will buy from 2 to 5 million sheep this fall, those fit for food being slaughtered and canned, or the meat frozen and held for canning for relief purposes.

Additional bids under schedule 92 will be asked for to cover boning of veal carcasses dressed and frozen under previous schedules. Bids will be opened August 23, contracts to run concurrently with those under schedule 78.

Grease-Proofing Alone is NOT ENOUGH!

**32.7%
WATER**

*Figures from U. S.
Dept. of Agriculture*



**AVERAGE
COMPOSITION OF
SMOKED BACON
(LEAN)**

WATER . .	32.7%
PROTEIN .	16.4%
FAT	45.2%
MINERALS .	5.7%
TOTAL .	100. %

**HIGH WATER CON-
TENT OF BACON
DEMANDS THE PROTECT-
ION OF AN INSOLUBLE
WRAPPER . . . A wrapper
that is ONLY grease-proof
is doing only HALF a job.**

WHAT kind of wrapper does bacon need for adequate protection? The answer lies in the composition of bacon itself. *45.2% Fat. 32.7% Water.* Both the fat content and the water content must be fully protected. So . . . the wrapper itself must be both grease-proof and insoluble. What could be clearer? Examine packaged bacon in meat markets anywhere. It's easy to tell at a glance which brands have been half-protected . . . and which brands have been fully-protected. Such a glance is being directed at your brand by thousands of intelligent housewives every day. They like clean, appetizing packages. *Paterson Parchment Paper Company, Bristol, Pennsylvania.*

*This is the second of a series of factual advertisements
regarding the moisture content of popular foods.*

Patapar

THE POPULAR NAME FOR PATERSON VEGETABLE PARCHMENT

THE WRAPPER THAT'S BOTH GREASE-PROOF AND INSOLUBLE



*Most users of printed Patapar display this nation-
ally advertised Keymark on their wrappers . . .
to show their customers that they are using the
finest protection. It ties in with Patapar consumer
educational advertising in national publications,
such as Saturday Evening Post, Fortune and Time.*

Provision and Lard Markets

WEEKLY REVIEW

Trade Broad—Market Strong—New Highs Established—Hogs at Best Since 1931—Meats Advancing—Hogs Run Small—Drought Partially Relieved.

Considerable activity and a very strong market featured hog products the past week, prices going to new high levels for the season. Strength in hogs was the prime factor in the advance, but speculative buying power, influenced by future possibilities of scantier supplies, had considerable effect.

While the drought continued in some areas, there was a break in the dry spell over a large part of the corn area. The rains, however, were believed to have occurred too late to very materially improve the corn yield.

Commission houses were aggressive on the buying side and packinghouse interests were buyers at times, although the latter and warehousemen sold the late deliveries on the bulges, presumably hedging.

Weakness developed in the grain markets. This weakness, with a little unsettlement brought about by a statement by President Roosevelt that the Administration was watching closely for any wild speculation in commodities, finally brought about a moderate reaction from the best levels. The undertone, however, was strong, the market being influenced in the main by supply and demand conditions.

Hogs at Three-Year High.

The western hog run last week was 379,300 head against 377,100 head the previous week and 413,800 head the same week last year. Marketings this week continued on a comparatively small scale, with packers and other trade factors competing for the moderate arrivals. Top hogs at Chicago rose to \$6.50, the best levels since September, 1931.

Average price of hogs at Chicago at the outset of the week reached the 5c level, compared with 4.70c the previous week, 4.05c a year ago, 4.45c two years ago, and 6.15c three years ago.

Average weight of hogs received at Chicago last week was 250 lbs., compared with 245 lbs. the previous week, 261 lbs. a year ago and 262 lbs. two years ago.

Lard stocks at Chicago during the first half of August increased 415,000 lbs. to 134,640,000 lbs., compared with 126,752,000 lbs. the same time last year.

Lard Stocks Up.

The impression prevails, however, that the increase in the lard stocks is drawing to an end and that the supply will be on the down grade in the immediate future. This situation is being watched rather closely, particularly by the speculative element.

Cold storage holdings of lard on August 1, 1934, were 209,628,000 lbs., compared with 195,135,000 lbs. on July 1, 219,259,000 lbs. on August 1 last year, and a five-year August 1 average of 156,833,000 lbs.

See page 29 for chart review of storage stocks of pork and lard.

Total meat stocks on August 1, were 785,134,000 lbs. against 736,574,000 lbs. the previous month, 926,261,000 lbs. a year ago and a five-year August 1 average of 845,507,000 lbs.

Smallness of the meat supplies, compared with last year attracted quite a little attention. Incidentally, the smaller supply, together with the rise in hogs, resulted in an advance at one time this week of 50c to \$2.00 per hundredweight in fresh pork values. Packed pork products were strong and higher as well.

Cured Pork Exports Gain.

Official exports of lard for the week ended August 4 were 5,076,000 lbs., compared with 5,772,000 lbs. last year. Exports from January 1 to August 5, 1934, have totaled 302,616,000 lbs., against 351,444,000 lbs. the same time a year ago.

Exports of hams and shoulders for the week were 1,484,000 lbs., against 1,252,000 lbs. last year; bacon, 493,000 lbs., against 461,000 lbs.; pickled pork, 319,000 lbs. against 130,000 lbs.

PORK—Market was steady to strong

at New York, with demand fair. Mess was \$19.75 per barrel; family, \$21.00 per barrel; fat backs, \$15.00@20.00 per barrel.

LARD—Market was strong and demand fairly good. Prices were influenced by strength in raw materials. At New York, prime western was quoted at 6.15@6.20c; middle western, 6.05@6.15c; New York City, 5½c; tubs, 9c; refined continent, 6½c; South America, 6½c; Brazil kegs, 6½c; compound, car lots, 8½c; smaller lots, 8½c.

At Chicago, regular lard in round lots was quoted at 12½c under September; loose lard, 70c under September; leaf lard, 70c under September.

BEEF—Market was steady to firm at New York, with demand fair. Mess was nominal; packer, nominal; family, \$14.00@14.50 per barrel; extra India mess, nominal.

See page 40 for later markets.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Aug. 1, 1934, to Aug. 15, 1934, totaled 5,599,995 lbs.; tallow, none; greases, 4,000 lbs.; stearine, 33,600 lbs.

Hog Cut-Out Values Improve

Broad demand and rapidly advancing prices featured both hog and product markets the current week. Product prices, however, gained somewhat. The results in cut-out values, as shown in the test, are therefore somewhat better than the preceeding week, losses ranging from 36c for the lightest average to \$2.44 for the heaviest.

Hog receipts at Chicago for the first four days of the current week totaled 65,000 head, compared with 86,000 head during the same period a week earlier. These smaller receipts and the considerable broadening of demand for both green and cured cuts were the important factors influencing the advance in the hog market.

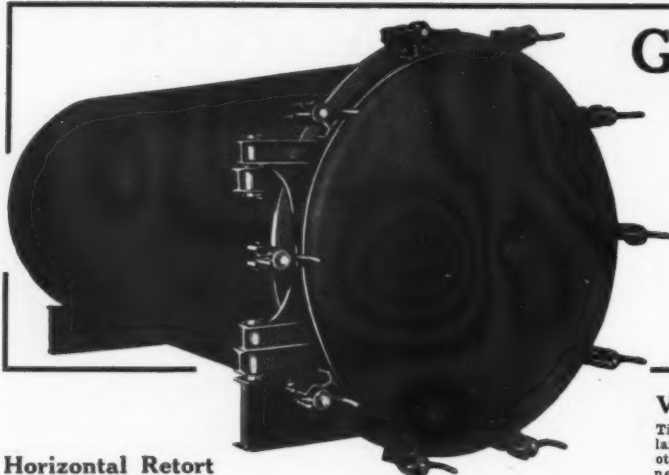
Quality of hogs received at Chicago during the week was only fair. Top price on Thursday was \$6.50, paid for

200- to 300-lb. weights, compared with a top price of \$5.40 paid a week earlier. Average price on Thursday was \$5.90.

Demand for green and cured meats was very broad during the week, and price gains were recorded for all products. Dry salt meats and loins were especially active. On Thursday offerings of green hams were difficult to find. The price advance since Monday of the current week range from ½c for cured bellies and green picnics to 3c for loins. Regular green hams are as much as 1c up; skinned hams, ¾c up; green bellies, ¾c up; D. S. bellies, ¾c up.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, average costs and credits being used.

	160 to 180 lbs.	180 to 220 lbs.	220 to 250 lbs.	250 to 300 lbs.
Regular hams	\$2.01	\$2.21	\$2.16	\$2.08
Picnics	.53	.52	.50	.46
Boston butts	.51	.51	.51	.51
Pork loins	1.40	1.37	1.17	.98
Bellies, light	1.97	1.68	1.21	.87
Bellies, heavy40	1.10
Fat backs25	.45
Plates and jowls	.14	.18	.18	.23
Raw leaf	.16	.16	.16	.16
P. S. lard, rend. wt.	1.02	1.11	1.02	.92
Spare ribs	.10	.10	.10	.10
Regular trimmings	.19	.18	.17	.17
Feet, tail, neckbones	.04	.04	.04	.04
Total cutting value (per 100 lbs. live wt.)	\$7.86	\$8.04	\$7.87	\$7.57
Total cutting yield	68.00%	69.00%	70.50%	71.50%
Crediting edible and inedible offal values to the above totals and deducting from these the cost of well finished live hogs of the weights shown, plus all expenses, including the processing tax of \$2.25 per cwt. alive, the following results are secured:				
Loss per cwt.	\$.21	\$.30	\$.58	\$.89
Loss per hog	.36	.60	1.36	2.44



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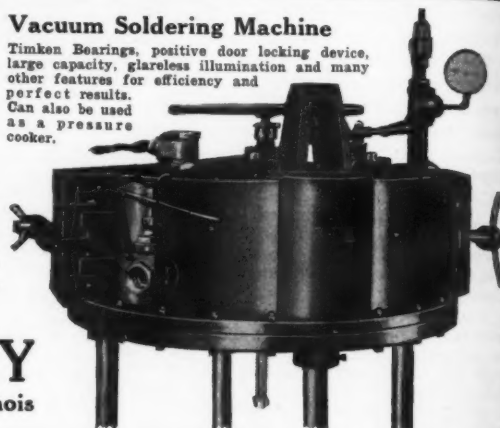
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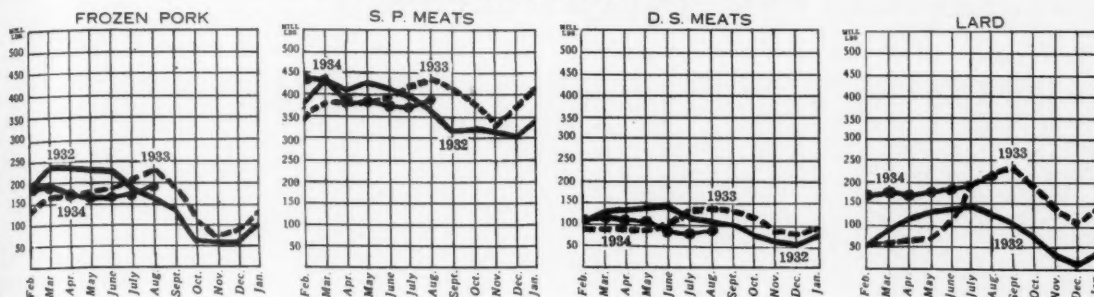
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STORAGE STOCKS OF PORK AND LARD

IN THE UNITED STATES—U. S. GOVERNMENT REPORT



THE NATIONAL PROVISIONER CHART SERVICE—COPYRIGHT 1934 BY THE NATIONAL PROVISIONER INC

This chart in THE NATIONAL PROVISIONER MARKET SERVICE series shows the trend of storage stock accumulations of pork meats and lard during the first seven months of 1934, compared with like periods in 1933 and 1932.

Frozen Pork.—Despite the fact that less pork than usual was sent to the freezers during July, frozen pork stocks on August 1, 1934, were considerably above those of the same date a month earlier. Stocks of frozen pork were low during April, May and June of this year, when compared with the same months one and two years earlier. This was accounted for in large measure by the fewer hogs slaughtered and the large quantities of meat drawn off the market for government account. Hog slaughter continued below normal during July, but the weather was unfavorable to a large consumption of pork meats. Trade in fresh and frozen loins in particular was slow. Other cuts were also taken in less than the average July volume.

S. P. Meats.—The trend in pickled meat stocks has been steadily downward since near the first of the year, and for the past three months they were below those of the same months one and two years earlier. During July, however, they increased considerably, standing at 370,669,000 lbs. on August 1. There was only a fair trade in pickled meats during the month, although prices for most cuts held fairly steady. Boiling hams were disappointingly slow, despite weather favorable to cold meat consumption. Export business in hams and bellies improved somewhat, due to the extension of the British export quotas.

D. S. Meats.—Dry salt meats continue in a basically strong position, stocks remaining well under those of August 1, 1932 and 1933. Production of meats usually dry cured has been small, due principally to smaller hog runs and fewer than normal heavy-weight hogs. There was a fair movement of dry salt meats to the South during July. The outlook for a continued fair trade in this direction remains good.

Lard.—Lard stocks have been high all year and again increased during July. They are now well above stocks on August 1, 1932, and approximately equal to those on the same date 1933. Both domestic and export trade were slow during the month. Speculative interest increased considerably, however, being influenced principally by prospects

for a decrease in both lard and cottonseed oil production next year. There were no developments during the month on which to base expectations for any considerable increase in export demand.

STOCKS IN COLD STORAGE.

Stocks of meat and lard in cold storage on Aug. 1, 1934, and those of one and two years ago, as shown in the accompanying chart, are reported as follows:

	1932.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.....	141,498	333,018	84,916	50,518
Feb. 1.....	187,075	383,411	108,892	78,338
Mar. 1.....	244,151	445,346	122,902	92,861
Apr. 1.....	248,208	420,996	124,969	106,411
May 1.....	239,745	430,260	127,857	110,724
June 1.....	224,778	436,413	127,601	129,328
July 1.....	196,005	414,372	120,743	131,509
Aug. 1.....	150,055	372,787	111,210	121,618
Sept. 1.....	121,114	347,941	109,428	103,169
Oct. 1.....	78,509	327,622	91,168	70,582
Nov. 1.....	59,844	306,758	65,561	34,358
Dec. 1.....	62,294	294,590	40,285	29,186

	1933.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.....	102,648	322,229	69,190	40,481
Feb. 1.....	143,085	350,114	81,885	52,841
Mar. 1.....	153,881	368,592	86,848	58,182
Apr. 1.....	153,096	369,925	87,117	61,713
May 1.....	169,875	374,735	89,063	71,851
June 1.....	175,727	388,000	104,228	110,381
July 1.....	212,779	415,861	131,218	186,250
Aug. 1.....	228,333	432,909	146,613	218,267
Sept. 1.....	184,822	414,222	144,090	224,207
Oct. 1.....	128,497	374,320	126,148	182,502
Nov. 1.....	73,469	324,992	82,633	133,850
Dec. 1.....	81,722	361,853	81,186	110,394

	1934.			
	Frozen pork.	S. P. pork.	D. S. pork.	Lard.
	Lbs. (000 omitted.)			
Jan. 1.....	129,763	402,632	97,301	132,310
Feb. 1.....	177,292	442,438	110,674	168,756
Mar. 1.....	184,536	438,069	113,298	177,560
Apr. 1.....	167,436	381,248	108,538	173,775
May 1.....	165,772	381,633	107,919	179,441
June 1.....	166,130	376,631	98,294	182,576
July 1.....	167,463	369,293	91,209	195,973
Aug. 1.....	180,537	370,669	92,388	209,628

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago Aug. 14, 1934:

	Aug. 14, 1934.	July 31, 1934.	Aug. 14, 1933.
P. S. lard, lbs.....	119,484,998	117,256,692	104,780,324
Other kinds of lard, lbs.....	15,155,648	16,967,816	21,972,124
D. S. cl. bellies, made since Oct. 1, '33, lbs.....	12,300,181	13,070,809	26,767,337
D. S. rib bellies, made since Oct. 1, '33, lbs.....	1,437,100	1,773,011	2,889,518
Extra sh. cl. sides, made since Oct. 1, '33, lbs.....	2,100	2,000	4,200

HOGS AT THREE-YEAR HIGH.

Hog receipts at practically all markets centers for the first four days of the week ended August 18 showed rather drastic shrinkage, and with demand fairly broad, and also some speculative element showing up, prices advanced steadily from day to day, accumulating an upturn of \$1.00 compared with the preceding Friday. Practically all weights and grades shared in the upturn.

The Thursday top of \$6.50 at Chicago has not been equaled since mid-September, 1931. Top during the corresponding week a year ago was \$4.65; two years ago, \$5.10.

Quality of receipts continue to show effects of the drought, very few well-finished hogs of any weight being received. Packing sows continue to arrive in increasing proportions, while a fair offering of shoats under 180 lbs. are in evidence, these usually being on the grassy order. Lightweight pigs are comparatively scarce.

CURED MEAT PRICES.

Cured pork prices at Chicago for July, 1934, with comparisons, are reported by the Bureau of Agricultural Economics as follows:

	July, 1934.	June, 1934.	July, 1933.
Hams, smoked, reg. No. 1—			
8-10 lbs. avg.....	\$18.75	\$17.62	\$14.94
10-12 lbs. avg.....	18.88	17.62	14.69
12-14 lbs. avg.....	18.88	17.62	14.72
14-16 lbs. avg.....	19.26	18.12	14.81
Hams, smoked, reg. No. 2—			
8-10 lbs. avg.....	17.62	16.75	13.32
10-12 lbs. avg.....	17.62	16.75	12.97
12-14 lbs. avg.....	17.88	17.00	13.72
14-16 lbs. avg.....	18.03	17.12	14.12
Hams, smoked, skinned, No. 1—			
10-18 lbs. avg.....	21.06	19.35	15.56
18-20 lbs. avg.....	20.69	19.41	15.31
Hams, smoked, skinned, No. 2—			
10-18 lbs. avg.....	19.38	18.12	14.53
18-20 lbs. avg.....	19.38	18.19	14.50
Bacon, smoked, No. 1 dry cure—			
6-8 lbs. avg.....	20.94	19.75	15.53
8-10 lbs. avg.....	20.53	19.62	14.78
Bacon, smoked, No. 1, S. P. cure—			
8-10 lbs. avg.....	18.44	17.84	13.37
10-12 lbs. avg.....	18.19	17.60	13.47
Picnics, smoked,			
4-8 lbs. avg.....	12.50	11.94	8.94
Backs, dry salt,			
12-14 lbs. avg.....	8.75	7.75	6.19
Lard—			
Refined, H. W. tubs.....	7.56	7.31	7.53
Substitutes.....	7.38	7.38	8.14
Refined, 1-lb. cartons.....	8.06	7.81	7.94

Meat Supplies Will Be Less Next Year as Result of Crop Reduction

"FOOD supplies for the country as a whole will be ample despite the worst drought damage in the nation's history," says Nils A. Olsen, Chief of the Bureau of Agricultural Economics in summarizing a report on the effects of the drought up to August 15. The shortage of feed, forage and pasture, necessitating heavy reduction of livestock numbers and reduced rations for the remaining animals is the most serious aspect of the situation, he said.

"Reduced production of pork and smaller storage stocks of all meats are likely to be about offset by increased supplies of beef, veal and mutton the remainder of this year, according to the

much farther than usual. They will comprise primarily a reduction in numbers of livestock, less intensive efforts to increase production of forage and pasture crops wherever the weather will permit, and decreases in exports and increases in imports of feedstuffs.

Mr. Olsen in commenting on the relation of livestock numbers to feed supplies, said: "In view of the drastic curtailment in feed and forage production on account of the unprecedented drought, the necessary liquidation of cattle and sheep would have been materially greater had it not been for the reduction in hog numbers under the adjustment program of the AAA. Not only did the slaughter of pigs last year reduce somewhat corn required for feed, but the sharp reduction in the spring pig crop under the AAA program left

signed to salvage and convert into meat for relief purposes large numbers of sheep which are threatened with loss because of drought. The Denver office will be under supervision of Harry Petrie, head of the AAA cattle and sheep section, who will be assisted by Fred Beier. Contracts for sheep purchases have been printed and buying of sheep has started. The AAA will pay \$2 each for ewes one year old or older, and \$1.40 each for Angora goats. Animals suitable for food will be turned over to the Federal Surplus Relief Corporation to be slaughtered and processed for relief purposes.

FAIR SALE IN WOOL.

A fair sized quantity of graded strictly combing 56's 60's half blood territory wool has been taken out of the market. The price realized was on the low side of the recently quoted range of 73@75c, scoured basis. Wool quotations during the week were as follows:

Domestic Fleeces, grease basis—

Ohio & Penn., fine clothing	24	@ 24
Ohio & Penn., fine delaine	29	@ 30
Ohio & Penn., 1/2-blood, combing	30	@ 31
Ohio & Penn., 1/2-blood, clothing	26	@ 27
Ohio & Penn., 3/4 combing	31	@ 32
Ohio & Penn., 3/4 combing	30	@ 31
Ohio & Penn., 3/4 clothing	28	@ 29
Low, 1/4 combing	27	@ 28

Territory, clean basis—

Fine staple	75	@ 77
Fine, fine French, combing	72	@ 75
Fine, fine medium, clothing	67	@ 69
1/2-blood, staple	72	@ 75
3/4-blood, staple	66	@ 68
1/2-blood, staple	60	@ 62
Low, 1/4-blood	55	@ 56

Texas, clean basis—

Choice, 12 months	73	@ 75
Average, 12 months	72	@ 73
Fine, 8 months	66	@ 68
Fall	58	@ 60

California, clean basis—

Northern	63	@ 65
Southern	60	@ 62

WHOLESALE PRICE INDEX UP.

The index number of wholesale commodity prices of the U. S. Bureau of Labor Statistics showed decided strengthening during the week ended August 4 advancing to 75.1 per cent of the 1926 average, compared with 74.7 per cent for the week ended July 28. Prices on August 4 were 5.8 per cent above the low point of the year which was the week of January 6, when the index was 71 per cent.

Farm products had a general rise of 3.3 per cent; foods advanced 1.4 per cent. Among the important commodities responsible for this were grains, livestock, poultry, cotton, eggs, seeds, white potatoes, butter, cheese, flour, corn meal, pork, lard, edible tallow, and cottonseed oil.

MEAT PLANT WORKING HOURS.

Modification of paragraph 3 of the President's reemployment agreement, to permit certain employees in the meat packing industry to work more than the hours prescribed, has been extended to September 10. The modification was granted originally on June 13, on recommendation by the Federal Surplus Relief Corporation, in order to further the emergency cattle buying and beef canning program for relief of the drought situation. It was extended on June 29 to August 11. This is the third extension granted.

SUMMARY OF FOOD SUPPLIES IN THE UNITED STATES.

Commodity.	5-year average.	1933.	1934.	Percentage 1934 is of 5-yr. av. 1933	Per cent.
Products in storage Aug. 1:					
Meats other than poultry, lbs....	845,500,000	926,300,000	785,100,000	93	85
Lard, lbs.	157,000,000	219,000,000	210,000,000	134	96
Poultry meats, lbs.	39,500,000	45,000,000	44,800,000	114	100
Eggs, cases	12,100,000	12,600,000	12,400,000	102	90
Dairy products, lbs.	4,648,000,000	4,536,000,000	3,958,000,000	85	87
Frozen and preserved fruits, lbs.	82,100,000	60,300,000	76,000,000	93	110
Production plus carry-over:¹					
Wheat, bu.	1,111,000,000	921,000,000	781,000,000	70	85
Rice, bu.	45,400,000	40,900,000	40,000,000	88	98
Fruits, fresh basis, tons	11,800,000	10,900,000	10,200,000	87	94
Vegetables, tons	8,050,000	6,590,000	8,160,000	102	124
Potatoes, bu.	360,000,000	320,000,000	327,000,000	90	102
Sweet potatoes, bu.	62,400,000	65,100,000	63,100,000	101	97
Dry edible beans, cwt.	13,617,000	18,530,000	11,329,000	85	85
Dried fruits, tons	673,000	640,000	641,000	95	100
Canned fruits, cases	43,100,000	41,200,000	42,100,000	98	102
Canned vegetables, cases	68,400,000	55,000,000	63,600,000	93	116
Meats and Lard, lbs. ²	14,247,000,000	15,173,000,000	12,485,000,000	88	82

¹ For 1934 unofficial estimates are included where official estimates are not available. Carry-over stocks are included as of the beginning of the crop year.

² Total dressed weight of livestock slaughtered under federal inspection, Aug. to July, plus stocks of meats and lard in storage Aug. 1.

Estimates of meat production during the next 12 months are subject to considerable error because of the uncertainty as to the number and weights of the animals that will go for slaughter, but on the basis of such information now available the tentative forecasts for the period August 1, 1934, to July 31, 1935, have been made and are shown in the above table in comparison with the figures for the corresponding period of 1933-34 and the 5-year average. For 1933-34 and 1934-35 meats from livestock slaughtered for government account are included.

report. A marked increase in slaughter of cattle and calves and increased slaughter of sheep and lambs compared with a year ago is expected.

"Livestock slaughter, during the next twelve months, plus stocks of meats and lard, is now estimated to be about 88 per cent of the five-year average. Lard stocks on August 1 were 34 per cent above the five-year average. Total meat supplies for the first half of 1935, however, are expected to be very much smaller than in recent years.

It is probable that slaughter of cattle, calves and sheep, including that of the animals bought for emergency slaughter, during the six months July to December, will greatly exceed that of any other similar period on record. The unusual scarcity of hay, forage crops, and feed grains will necessitate more extensive adjustments in livestock management, covering a wide area. These additional adjustments will be the same as those usually made in areas affected by drought but they will be carried

on the farms a much smaller number of hogs. In other words, the reduction in hog numbers makes the present necessary liquidation of cattle and sheep less drastic than otherwise."

A summary of stocks of food supplies as reported by the Bureau is given in the above table.

CROP REDUCTION TO CONTINUE.

(Continued from page 12.)

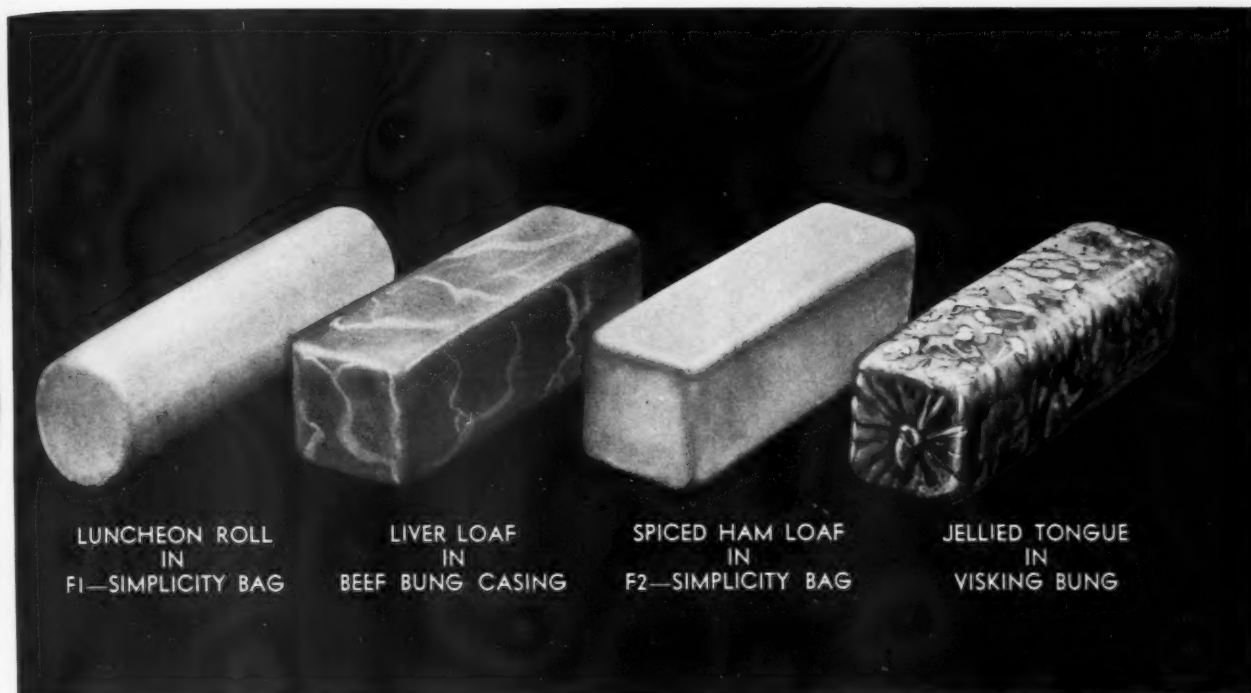
braska, Colorado, Utah, Idaho, Kansas, Missouri, Arizona, Oklahoma, Nevada, California, and Oregon. Of the cattle purchased, 1,364,326 had been shipped up to and including August 10. Of this number 349,639 were shipped to grazing areas in Southern and Eastern states to be processed later, and the balance were sent directly to packing plants to be processed for relief purposes.

Sheep Buying Is Started.

Headquarters of the sheep-buying project of the Drought Relief Service for Western states has been established at Denver, Colo. The program is de-

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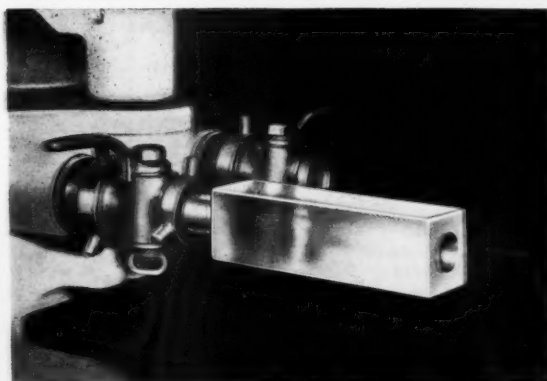
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Goose Liver Sausage
Fresh Liver Sausage
Thuringer Blood Sausage
Blood Sausage
Pork Sausage (with sage)
Pork Sausage (without sage)
Bockwurst
Frankfurters
Smoked Pork Sausage
Round Bologna
Thick Bologna or Ham Bologna
Polish Sausage
Knackwurst (Garlic Sausage)
New England Ham
Headcheese
Braunschweiger Mettwurst
Milwaukee Mettwurst (coarse)
Salami Sausage (with whole pepper)
Summer Sausage (with whole mustard)
Thuringer Summer
Baked Meat Loaf
Nut Loaf
Chili Con Carne
Corned Beef

PRICE

Braunschweiger Liver Sausage and
Goose Liver Sausage Seasonings

5-lb. cans . . . per lb. 45c	50-lb. drum . per lb. 42c
10-lb. cans . . . " 44c	75-lb. drum . " 42c
25-lb. drum . . . " 43c	100-lb. drum . " 41c
225-lb. barrel . per lb. 40c	

All Other Seasonings

5-lb. cans . . . per lb. 43c	50-lb. drum . per lb. 40c
10-lb. cans . . . " 42c	75-lb. drum . " 40c
25-lb. drum . . . " 41c	100-lb. drum . " 39c
225-lb. barrel . per lb. 38c	

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Frank Seasonings which have made
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NO MATTER HOW
FINE THE QUALITY OF
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CHILI CON CARNE AND JELLIED MEATS OF ALL KINDS

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No. 3 Pans—50 per carton . . . 4.90 per 100
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Meat Research Revolutionizes Meat Cookery



RESEARCH workers from twenty state agricultural colleges and the United States Department of Agriculture who are studying meat from the "feed lot to the dinner table" met in Chicago on August 13, 14 and 15 to review the year's work and plan the program for the future.

The study in which they are engaged is known as the Cooperative Meat Investigations. The main purpose of the study, as stated by R. C. Pollock, general manager of the National Live Stock and Meat Board, is to determine the factors influencing quality and palatability in meat, a question which is of vital importance to every branch of the livestock and meat industry.

Presiding at the Chicago conference in the absence of Dean W. C. Coffey of the University of Minnesota and chairman of the project, was Dr. P. F. Trowbridge of the North Dakota Agricultural College. O. G. Hankins of the Bureau of Animal Industry, U. S. Department of Agriculture, was acting secretary in the absence of Dr. E. W. Sheets, chief of the animal husbandry division of the Bureau.

Stressing to workers present the importance of selecting problems for study, the solution of which will be of distinct benefit to the communities their particular institutions serve, Dr. Trowbridge also pointed out the necessity for considering special problems which have arisen as a result of present-day conditions.

"The union of effort represented by the Cooperative Meat Investigations," stated Dr. Trowbridge, "has made possible remarkable progress in solving puzzling problems, and is proving of practical value to livestock producers, processors, retailers and consumers alike. Authentic facts are replacing indefinite theories."

A Peaceful Revolution.

Calling attention to the fact that a peaceful revolution in the field of meat cookery has, within the past decade, eliminated much of the serfdom from the American kitchen, Miss Jessie A. Cline of the University of Missouri emphasized the value of the meat cookery phase of these investigations. She declared that meat cookery studies have turned topsy-turvy many meat cookery

methods which have been followed by housewives for generations.

As an example she cited the fact that the old idea of covering a roast, has been discarded in the light of new facts. "We know now," she said, "that a roast—whether beef, pork or lamb—should never be covered and should be cooked without water. If a roast is covered while cooking it ceases to be a roast and becomes a pot-roast. Likewise, basting has gone out of date with the discovery that placing a roast in the oven fat-side up accomplishes the same results with a minimum of labor."

"Housewives have always seared roasts; they have been taught to do it since pioneer days," said Alice M. Child, home economics head of the University of Minnesota and chairman of the committee on cookery for the study. "But now careful experiments have shown that searing isn't really necessary, in fact it is better not to sear. The custom has been to put the roast in the oven at a high temperature and as soon as it is seared on the outside to reduce the temperature for the remainder of the cooking period. Now we cook at a constant low temperature from the start. The result is that the task will be made easier for the housewife, roasts will be uniformly better, and fuel consumption reduced."

Meat Good Source of Vitamins.

That meat supplies more of the essential vitamins than was heretofore believed was the statement of Dr. Paul E. Howe, who is in charge of nutrition investigations at the Bureau of Animal Industry, U. S. Department of Agriculture.

Dr. Howe referred to research conducted at the medical college of the University of Arkansas as offering evidence that meat deserves more attention from the standpoint of vitamins. These studies have indicated that vitamin G, in particular, is an important constituent of meat and that liver and kidney are especially high as a source of this vitamin.

"More has been done in the past few years by science to more definitely establish the high food value of meat than ever before," declared Dr. Howe. "We now know that meat excels in quantity and quality of protein, that it is an excellent source of iron, that it is a leading energy food, that its phosphorus plays a very important part in building and maintaining healthy teeth and bone. In addition, meat has the quality of making the meal more palatable."

For Better Strains of Meat Animals.

Asserting that the search for strains of cattle, hogs and sheep, outstanding in the efficiency with which they trans-

form animal feeds into high quality meat for human food, constitutes a significant feature of the meat research program, O. G. Hankins of the Bureau of Animal Industry said that much is yet to be learned in this phase of the investigations.

Mr. Hankins stated that steers alike as peas in a pod have shown marked and interesting differences in the gains produced on a given amount of feed, and also vary in carcass grade and in the palatability and quality of the meat. Work with various strains of swine have shown certain strains gaining nearly one and one-half pounds per head daily, while others handled identically gained less than half a pound per head daily. He also cited a wide range in the tenderness and flavor of meat from lambs of similar age and grade and handled in the same way.

Mr. Hankins emphasized the fact that the aim was to produce pure strains that will make cheaper gains and at the same time yield a higher quality of meat.

Consider Values of Lard.

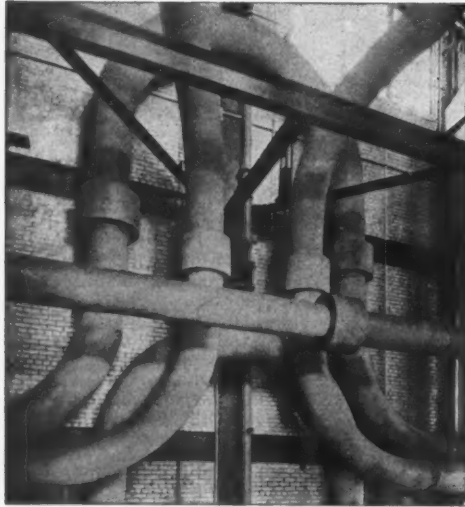
Focusing attention on the economic importance of lard and its outstanding virtues as a household fat, the workers devoted an entire day of the conference to this subject. Presiding at the day's sessions was Prof. H. J. Gramlich, head of the animal husbandry department of the University of Nebraska and chairman of the National Lard Committee.

Calling attention to the fact that these are days of smaller food budgets, Professor Gramlich paid tribute to the findings being revealed on lard by investigators of the U. S. Department of Agriculture and the various agricultural colleges. "Showing the housewife how she can economize by using lard and at the same time obtain highly satisfactory results, is a valuable service," he said. That lard is a product of great importance to the livestock industry was brought out by the statement that approximately 40 pounds of lard is derived from the average hog that goes to market.

Dr. W. R. Brown, who is conducting an extensive study of lard at the University of Minnesota, brought out the point in a report of his work, that for many years fats were considered valuable only for the energy they supplied, but that it is apparent now that they have other dietary properties. It is now recognized that fat adds materially to the palatability of the meal.

Included among those attending the conference in addition to the state and government workers were representatives of the National Live Stock and Meat Board, originator of the study, and of the Institute of American Meat Packers, which is taking an active part.

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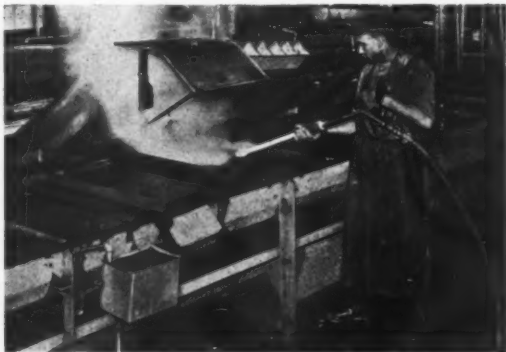
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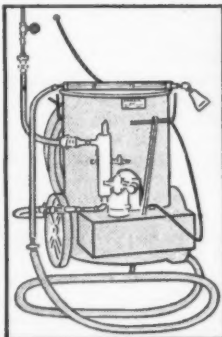
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The National Provisioner

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The tallow market in the East was not very active but was distinctly strong the past week. Prices moved into new high ground for the upturn and to the best levels of 1931. The inactivity was not the result of lack of demand, but was due to a scarcity of offerings.

Extra at New York moved up to 4½c f.o.b. sales. Reports had it that special sold at 4½c delivered. Even on the advance there was no enlargement of offerings from producers, while there were indications that the soaper would readily pass the last sales levels, and probably go a little higher if round lots were available. The producer was closely sold up, and was looking for better levels.

Outside markets attracted very little attention, the tallow situation acting largely on available supplies and demand. There was some breaking of the drought in the west by showers. Intimations that the Government was to take care of hides of surplus killed cattle, created the impression that the administration would not throw any undue quantities of tallow or greases on the market.

At New York, extra was quoted at 4½c f.o.b.; special, 4½c f.o.b.; edible, 5½c; 5½c nominal.

At Chicago, trading was quiet in tallow, but offerings were scarce and holders firm in their views. At Chicago, edible was quoted at 5½c; fancy, 5c; prime packer, 4½c; No. 1, 4½c; 4½c; No. 2, 4c.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, August-September, was unchanged at 17s 6d. Australian good mixed at Liverpool, August-September, was unchanged at 18s 9d.

STEARINE—The market was rather quiet but firm at New York. Last sales were at 7½c f.o.b., and the market was quoted at that level. At Chicago, the market was quiet but firm. Oleo was quoted at 6½c; 6½c.

OLEO OIL—Market was moderately active and strong, with indications of some further demand from abroad. At New York, extra was quoted at 8½c; prime, 7½c; 7½c; lower grades, 7c. At Chicago, demand was fair, and the market was rather strong. Extra was quoted at 7½c.

See page 40 for later markets.

LARD OIL—Demand was fair and the market stronger, being influenced somewhat by the upturns in raw materials. At New York, No. 1, quoted at 7½c; No. 2, 7c; extra, 8c; extra No. 1, 7½c; prime, 9½c; winter strained, 8½c.

NEATSFOOT OIL—Demand was fair and the market firmer with strength in raw materials. At New York, cold pressed was quoted at 16½c; extra, 8c; No. 1, 7½c; pure, 12c.

GREASES—Market in the East for greases was very tight. A fair volume of trade passed at the best levels of the move. Strength in tallow, and lack of

pressure of offerings, together with a good demand, accounted for the market's action. Yellow and house grease were reported to have traded at New York at 4½c f.o.b. The upturns in lard attracted attention, but in the main, the market was influenced by evidence of an unsatisfied demand, a sold-up position on the part of producers and fears of tightness in supplies in the future.

At New York, yellow and house were quoted at 4½c; A white, 4½c; B white, 4½c; choice white, 5c.

At Chicago, greases were rather quiet, due mainly to scarcity of offerings and firmness in the part of holders. Inquiries were rather active, but trade was restricted by the absence of selling pressure. At Chicago, brown was quoted at 4c; yellow, 4½c; 4½c; B white, 4½c; 5c; A white, 4½c; choice white, all hog, 4½c; 5c.

By-Products Markets

Chicago, Aug. 16, 1934.

Blood.

Unground dried blood quoted at \$2.25 @2.30 per unit of ammonia.

	Unit Ammonia.
Ground	\$2.35@2.40
Unground	2.25@2.30

Digester Feed Tankage Materials.

More interest being shown in this market.

	Unit Ammonia.
Unground, 10 to 12% ammonia	\$1.95@2.00 & 10c
Unground, 8 to 10% ammonia	2.30@2.35 & 10c
Liquid stick	@1.75

Dry Rendered Tankage.

Demand broader and prices higher.

Hard pressed and exp. unground per unit protein	\$1.42½@.47½
Soft prod. pork, ac. grease & quality, ton	@25.00
Soft prod. beef, ac. grease & quality, ton	@20.00

Packinghouse Feeds.

Demand stronger and prices somewhat better.

	Per Ton.
Digester tankage meat meal	@\$32.50
Meat and bone scraps, 50%	@ 35.00
Steam bone meal, 65%, special feeding, per ton	@ 25.00
Raw bone meal for feeding	@ 30.00

Fertilizer Materials.

Ground fertilizer tankage offered at \$2.00@2.10 & 10c.

High grd. tankage, ground, 10@12% am.	\$2.00@2.10 & 10c
Bone tankage, ungrd., low gd., per ton	@14.00
Hoof meal	@ 2.00

Bone Meals (Fertilizer Grades.)

Market dull. Prices unchanged.

Steam, ground, 3 & 50	\$16.00@17.00
Steam, unground, 3 & 50	13.00@14.00

Horns, Bones and Hoofs.

Little change; prices largely nominal.

Horns, according to grade	\$60.00@90.00
Mfg. shin bones	55.00@85.00
Cattle hoofs	@18.00
Junk bones	@15.00

(Note—Foregoing prices are for mixed carloads of unassorted materials indicated above.)

Gelatine and Glue Stocks.

Jaws, skulls and knuckles are nominally \$17.00.

	Per ton.
Kip stock	@ 9.00
Calf stock	@12.00
Skins, pizles	@12.00
Horn piths	16.00@17.00
Cattle jaws, skulls and knuckles	@17.00
Hide trimmings (new style)	@ 8.00
Hide trimmings (old style)	@10.00
Pig skin scraps and trim, per lb.	4 @4½c

Animal Hair.

Hair market dull and steady.

Summer coil and field dried	½ @ 14c
Winter coil dried	1 @ 14c
Processed, black, winter, per lb.	6 @ 6½c
Processed, grey, winter, per lb.	5 @ 5½c
Cattle switches, each*	1 @ 1½c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Aug. 15, 1934.

There is hardly any trading being done in tankage and blood. Buyers are not interested unless at concessions in price. Unground tankage sold at \$2.00 & 10c f.o.b. local shipping points which is the top of the market.

As stocks of dried blood are rather light, sellers are not pressing the material for sale.

The new nitrate of soda prices should be announced in the near future and may be just a little lower in price.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Aug. 11, 1934:

Point of origin.	Commodity.	Amount. Lbs.
Argentina—Canned beef		138,000
Brazil—Canned beef		431,986
Canada—Bacon		2,959
England—Meat products		175
France—Canned meat		629
Germany—Ham in tins		177
Germany—Sausage		2,530
Hungary—Sausage		1,553
Ireland—Bacon		1,663
Netherlands—Canned pork		240
Poland—Ham in tins		18,065
Uruguay—Canned meat		19,800

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OILS USED IN MARGARINE.

The federal excise tax of 3c lb. on imported fats and oils and the legislation passed in the various states taxing oleomargarine containing materials other than those of domestic origin has done much to place margarine on a domestic basis. The following table shows clearly the effect of the excise tax on coconut oil.

PRINCIPAL FATS AND OILS USED IN MAKING MARGARINE.

	Coconut Oil.	Cottonseed Oil.
April, 1934	10,558,700	2,072,758
April, 1933	12,787,620	1,382,199
May, 1934	9,396,082	3,368,619
May, 1933	12,271,599	1,491,170
June, 1934	4,518,239	3,602,855
June, 1933	8,677,729	1,361,826
	Oleo Oil.	Neutral.
April, 1934	1,105,143	614,064
April, 1933	1,108,046	775,200
May, 1934	1,333,543	531,596
May, 1933	1,067,681	754,129
June, 1934	1,680,437	639,827
June, 1933	1,041,549	686,684

It will be noticed that production of margarine during April, May and June this year has been less than for the corresponding months last year. The use of coconut oil has decreased considerably in comparison to margarine production. The use of cottonseed oil and oleo increased rather noticeably. Neutral about held its own.

COTTONSEED PRODUCTS EXPORTS

Exports of cottonseed products for eleven months ending June 30, 1934, compared with those of the same period a year earlier are reported by the Department of Commerce as follows:

	1934.	1933.
Oil, crude, lbs.	14,754,958	32,756,078
Oil, refined, lbs.	6,782,539	9,123,457
Cake and meal, tons of 2,000 lbs.	72,918	149,322
Linters, running bales	155,345	168,115

PRODUCTION AND CONSUMPTION OF COTTON SEED AND PRODUCTS.

Cotton seed received, crushed, and on hand, and cottonseed products manufactured, shipped out, and on hand for twelve months, ended July 31, 1934, and 1933.

COTTON SEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills* Aug. 1 to July 31.	Crushed Aug. 1 to July 31.	On hand at mills July 31.
	1934.	1933.	1934.
United States	4,155,276	4,542,022	4,151,058
Alabama	227,879	264,511	211,780
Arizona	37,360	27,701	37,443
Arkansas	310,738	363,185	321,017
California	88,094	53,439	90,844
Georgia	372,403	354,101	357,458
Louisiana	137,311	184,087	136,429
Mississippi	472,136	522,501	464,705
North Carolina	232,536	237,552	231,009
Oklahoma	378,950	352,109	387,680
South Carolina	199,639	232,814	199,041
Tennessee	281,912	411,483	301,950
Texas	1,349,717	1,482,194	1,345,555
All other states	66,544	56,955	60,138

*Includes seed destroyed at mills but not 220,938 tons and 300,024 tons on hand Aug. 1, nor 57,335 tons and 57,077 tons reshipped for 1934 and 1933 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

Item.	Season.	On hand August 1.	Produced Aug. 1 to July 31.	Shipped out Aug. 1 to July 31.	On hand July 31.
Crude oil	1933-34	*51,269,417	1,301,789,405	1,314,483,026	*35,548,984
(pounds)	1932-33	29,523,581	1,445,681,407	1,431,113,301	51,269,417
Refined oil	1933-34	1670,331,574	**1,195,219,377	1,199,794	1655,584,187
(pounds)	1932-33	628,420,148	1,273,898,355	1,247,446	678,331,574
Cake and meal	1933-34	160,874	1,857,289	1,857,289	128,379
(tons)	1932-33	114,650	2,063,108	2,046,634	160,874
Hulls	1933-34	79,686	1,102,185	1,147,446	31,423
(tons)	1932-33	162,773	1,312,435	1,398,522	76,686
Linters	1933-34	70,786	800,178	793,805	77,159
(running bales)	1932-33	235,521	741,401	906,136	70,786
Hull fiber	1933-34	985	43,168	43,444	709
(500-lb bales)	1932-33	4,138	18,691	21,844	985
Grabbots, notes, etc.	1933-34	3,216	38,547	37,724	4,039
(500-lb. bales)	1932-33	15,250	31,612	43,646	3,216

*Includes 4,274,046 and 4,909,814 pounds held by refining and manufacturing establishments and 14,320,800 and 10,658,880 pounds in transit to refiners and consumers August 1, 1933, and July 31, 1934, respectively.

**Includes 5,498,953 and 3,658,221 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 12,642,917 and 4,811,478 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1933, and July 31, 1934, respectively.

**Produced from 1,300,208,934 pounds of crude oil.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Aug. 15, 1934.

Cottonseed meal lost considerable ground in the way of prices in a fairly active market. Reports of a severe falling off in consumptive demand brought out offers in the way of profit taking resulting in early sales at \$1.25@1.50 under Tuesday's closing prices. October sold from \$33.75 down to \$33.50 and back to \$33.75 and December from \$34.00@34.25 with scattered lots throughout the list at corresponding discounts. Late in the session September sold at \$33.25 with bids at the close of \$33.60 unfilled. Little or no change is reported in the cash situation so far as mill offerings are concerned but resellers are said to be shading prices somewhat in efforts to affect sales. Market closed at declines of 75c to \$1.50.

Cottonseed continued quiet. Trading interest was small owing to conflicting reports as to prices being paid in the country. The market closed 50c@\$1.00 down.

MAYONNAISE PRICE CUTTING.

The hearing for the mayonnaise industry arranged for by W. F. L. Tuttle, executive secretary of the code authority for that industry, in order to curb a wave of price cutting, has been postponed at the request of the code authority because the original price cutter increased his prices, as did his competitors.

HULL OIL MARKETS.

Hull, England, Aug. 15, 1934.—(By Cable.)—Refined cottonseed oil, 16s 3d; Egyptian crude cottonseed oil, 14s 6d.

COTTON OIL TRADING.

COTTONSEED OIL — Store oil demand was good at New York, and with offerings light, actual oil was strong with futures. Crude oil was nominally quoted as follows: Southeast and Valley, 5½c; Texas, 5½c.

Market transactions at New York:

Friday, August 10, 1934.

	Range	Closing
Sales.	High.	Low.
Spot	660	a
Aug.	660	a Bid
Sept.	18 677 673	673 a 677
Oct.	19 680 675	676 a 680
Nov.		678 a 680
Dec.	26 702 694	697 a 698
Jan.	17 705 699	701 a 703
Feb.		704 a 714
Mar.	37 720 714	717 a 719

Sales, including switches, 117 contracts. Southeast crude, 5½c nom.

Saturday, August 11, 1934.

	Range	Closing
Sales.	High.	Low.
Spot	660	a
Aug.	660	a 676
Sept.	5 668 652	668 a trad
Oct.	7 670 655	670 a trad
Nov.		672 a 685
Dec.	11 686 676	686 a trad
Jan.	5 698 684	690 a 695
Feb.		693 a 703
Mar.	10 713 705	710 a 712

Sales, including switches, 38 contracts. Southeast crude, 5½c nom.

Monday, August 13, 1934.

	Range	Closing
Sales.	High.	Low.
Spot	680	a
Aug.	680	a 694
Sept.	11 682 668	683 a 685
Oct.	14 686 671	686 a 688
Nov.		690 a 701
Dec.	14 706 688	704 a 706
Jan.	21 710 689	709 a 710t
Feb.		712 a 722
Mar.	43 725 710	725 a trad

Sales, including switches, 103 contracts. Southeast crude, 5½c sales.

Tuesday, August 14, 1934.

	Range	Closing
Sales.	High.	Low.
Spot	675	a
Aug.	675	a Bid
Sept.	54 691 685	682 a 685
Oct.	44 695 690	687 a 690
Nov.		690 a 695
Dec.	21 715 708	706 a 710
Jan.	28 720 715	709 a 714
Feb.		712 a 722
Mar.	89 737 728	726 a 730

Sales, including switches, 236 contracts. Southeast crude, 5½c nom.

Wednesday, August 15, 1934.

	Range	Closing
Sales.	High.	Low.
Spot	660	a
Aug.	660	a Bid
Sept.	47 675 672	673 a trad
Oct.	14 677 675	676 a 678
Nov.		678 a 688
Dec.	17 699 694	695 a 697
Jan.	10 703 700	703 a trad
Feb.		706 a 716
Mar.	48 720 715	715 a 718

Sales, including switches, 136 contracts. Southeast crude, 5½c nom.

Thursday, August 16, 1934.

	Range	Closing
Sales.	High.	Low.
Sept.	690 677 676	a 682
Oct.	685 682 681	a 684
Dec.	712 699 699	a
Jan.	719 703 704	a 703
Mar.	736 720 720	a

See page 40 for later markets.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Large—New Highs Established
—Western Cotton Drought Continues
—Rains in Corn Belt—Cash Trade
Satisfactory—Crude Quiet—Govern-
ment Report Bullish.

Developments in the cottonseed oil futures market the past week were a decided broadening in general trade and a bulge to new high levels for the season. The advance was rather orderly, but the undertone continued strong, as the conditions making for the recent upturns continued more or less in force.

A setback from the best levels materialized as profit taking developed in a broad way following weakness in grains. Intimations from Washington were that the Administration was closely watching for any wild speculation on the constructive side of commodities in general.

Commission house trade was the largest and most general in many months. Buying power came into the market from all over the country, and there were indications at times of buying by Europe. Trade interests were lifting hedges from the market against cash sales, and most of the week there was little or no pressure in evidence other than that which materialized from profit takers.

Allied Markets Help Oil.

The important phases of the situation continued extremely bullish. The western cotton belt drought continued, and the weather was not altogether satisfactory elsewhere in the South. The Corn Belt received some badly-needed moisture over large areas but in most cases the contention was made that the rainfall had come too late to materially influence the probably yield of the yellow cereal. In fact one of the leading experts estimated the corn crop as of mid-August at 1,472,000,000 bu., some 135,000,000 bu. less than the Government August 1 figures and 900,000,000 bu. under last year's harvest.

Both the lard and hog markets established new season's highs, hogs going to the best levels since September, 1931. Butter prices rose to a new high for this season. As a result, all of the

phases surrounding the edible fat situation were of a very strong character, and it was more or less surprising that oil did not score even greater gains.

As far as cotton is concerned, the impression prevails in trade circles that the present outlook is 150,000 to 250,000 bales less than the small Government August 1 figures.

While unsettled conditions in other markets might influence cotton oil for a time, sentiment almost unanimously is friendly towards ultimately higher prices. This feeling is predicated on the knowledge that edible fat production this year will be materially smaller than the previous season. As a result, there is bound to be material reductions in the huge carryovers which have operated against cottonseed oil for the past three or four seasons.

Cash Trade Good.

Cash trade continues satisfactory in the main. July consumption was above expectation at 318,000 bbls., compared with 298,000 bbls. the same month last year. This season's consumption has been 3,039,000 bbls., compared with 3,062,000 bbls. the same time a year

ago. Visible supply at the beginning of the new season was 1,877,000 bbls., against 1,964,000 bbls. at the beginning of last season.

The weekly weather report said that in the Northcentral and Northwestern cotton belt, abnormally warm weather prevailed, and that moderate temperatures were the rule elsewhere. There were frequent showers in the eastern belt but no rain of consequence from the Mississippi Valley westward except in some southern districts.

COCOANUT OIL—While the market was quiet and more or less nominal, the tone was firmer as a result of strength in competing markets. At New York, sellers quoted cocoanut oil at 2½c ex-dut, Pacific Coast was last quoted at 5½c duty paid.

CORN OIL—Trade was moderate in this quarter and the market was firm. Buyers' ideas were around 6½c, but sellers raised their asking prices ¼c to 6¼c Chicago.

SOYA BEAN OIL—Market was quiet but firm. Strength elsewhere and limited offerings made for the firm tone. Western mills were quoting 6c for shipment through to the end of the year. The latter prices were subject to upward revision.

PALM OIL—Very little interest featured this market, and as a result trade was light. Offerings were reported small, and prices were purely nominal. At New York, Nigre oil was quoted at 3½c; Sumatra, 2½c.

PALM KERNEL OIL—Market was dull and more or less nominal at 2¼@2½c bulk in bond, New York.

OLIVE OIL FOOTS—Interest appeared routine, and the market was without particular change. Spot tanks at New York were quoted at 7c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Market was firm at 5½c f.o.b. southern mills due to light offerings. Conditions of the domestic peanut crop was placed at 68.4 per cent, against a 10-year average of 76.7 per cent. The new crop movement was reported rather late.

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., Aug. 16, 1934. — After several days of sagging cotton oil markets, prices are again ¼c lb. higher and advancing. Crude is firm at 5½c lb. for Texas and 5¼c lb. for Valley for both old and new crop. Six cents would not move much crude until seed prices are more stable. Bleachable is strong at 6¼c lb. Texas basis with offerings light. Unless hogs and lard decline, cotton oil is likely to reach higher levels and remain up until proven too costly for general consumption.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Tex., Aug. 16, 1934.—Prime cottonseed oil, 5½c lb.; forty-three per cent meal, \$39.50; hulls, \$14.00.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were active and firm the latter part of the week. Unsteady grain markets and uncertainty over Washington developments offset by strength in hogs. Top hogs at Chicago were \$6.65. Washington advices indicate a 70 per cent normal pork supply this year.

Cottonseed Oil.

Cotton oil was very active in a general trade. Profit taking on easiness in cotton and some rains Oklahoma were offset by new speculative buying of lard. Southeast crude, 5% @ 6c lb.; Valley, 5% @ 6c lb.; Texas, 5% @ 6c bid.

Quotations on bleachable cottonseed oil at New York Friday noon were: Sept., \$6.71; Oct., \$6.75; Dec., \$6.95 @ 6.97; Jan., \$6.99; Mar., \$7.17.

Tallow.

Tallow, extra, 4% c lb. f.o.b.

Stearine.

Stearine, 7% c lb. sales.

Friday's Lard Markets.

New York, Aug. 17, 1934. — Lard, prime western, \$6.30 @ 6.40; middle western, \$6.20 @ 6.30; city, 6c; refined Continent, 6½c; South American, 6½c; Brazil kegs, 6½c; compound, car lots, 8½c.

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Aug. 17, 1934.

General provision market was steady but firm, with a fair demand for hams and lard.

Friday's prices were as follows: Hams, American cut, 94s; hams, long cut, exhausted; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 71s; Wiltshires, unquoted; Cumberlands, exhausted; Canadian Wiltshires, 94s; Canadian Cumberlands, 76s. Spot lard was quoted at 33s.

LARD AND MEAT EXPORTS.

Exports of lard, bacon and hams through the port of New York during the first four days of the current week totaled 892,620 lbs. of lard and 263,450 lbs. of meat.

Lard exports from the United States for the full week ended August 11 totaled 5,059,505 lbs. against 9,260,735 for the same period in 1933. For the packer year to date, exports of lard have totaled 311,910,782 lbs. against 362,721,878 lbs. in the 1932-33 period.

Bacon and ham exports for the week ended August 11 totaled 1,034,700 lbs. against 1,371,200 lbs. for the same period in 1933. For the packer year to date, exports of these products totaled 105,865,780 lbs. against 58,194,150 lbs. for the period from November 1, 1932, to August 12, 1933.

MEAT AND LARD STOCKS.

Stocks of meat and lard on hand in the United States on August 1, 1934, with comparisons, are reported by the U. S. Bureau of Agricultural Economics as follows:

	Aug. 1, '34, lbs.	July 1, '34, lbs.	5-Year Av. Aug. 1-lbs.
Beef, frozen.....	40,237,000	26,988,000	29,015,000
In cure.....	12,963,000	12,325,000	8,843,000
Cured.....	8,175,000	6,158,000	6,108,000
Pork, frozen.....	180,357,000	167,969,000	190,936,000
D. S. in cure.....	44,967,000	43,040,000	68,893,000
D. S. cured.....	47,431,000	48,024,000	73,591,000
S. P. in cure.....	228,836,000	236,368,000	232,187,000
S. P. cured.....	141,833,000	133,024,000	160,190,000
Lamb and Mutton, frozen.....	1,517,000	1,450,000	2,323,000
Misc. Meats.....	78,628,000	61,228,000	73,363,000
Lard.....	206,628,000	195,135,000	156,833,000
Product placed in cure during:		July, 1934.	July, 1933.
Pork frozen.....		61,928,000	69,311,000
D. S. pork placed in cure.....		46,167,000	70,949,000
S. P. pork placed in cure.....		170,047,000	208,825,000

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended August 11, 1934, were 3,956,000 lbs.; previous week, 3,211,000 lbs.; same week last year, 4,442,000 lbs.; from January 1 to August 11 this year, 140,808,000 lbs.; same period a year ago, 144,957,000 lbs.

Shipments of hides from Chicago for the week ended August 11, 1934, were 3,581,000 lbs.; previous week, 4,003,000 lbs.; same week last year, 4,620,000 lbs.; from January 1 to August 11 this year, 175,837,000 lbs.; same period a year ago, 168,505,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Aug. 4, 1934:

Week Ending	New York.	Boston.	Phila.
Aug. 4, 1934.....	26,597	475
July 28, 1934.....	19,362
July 21, 1934.....	13,356	2
July 14, 1934.....	30,300	68
Aug. 5, 1933.....	566,453	27,186	40,238
July 29, 1933.....	45,200	7,276	23
	37,903	410
	620,993	36,425	39,394

CALIF. INSPECTED SLAUGHTERS.

Animals slaughtered under State meat inspection in the following counties in California during July, 1934, are reported as follows:

County.	Cattle.	Calves.	Sheep	Swine.
Alameda.....	764	497	706	192
Contra Costa.....	586	250	1,729	149
Los Angeles.....	28,722	10,961	40,825	38,951
Santa Clara.....	2,401	913	5,297	74

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Aug. 17, 1934, show exports from that country were as follows: To the United Kingdom, 113,841 quarters; to the Continent, 5,317. Exports the previous week were: To England, 16,712 quarters; to Continent, 17,681.

HIDE TRADING BREAKS RECORD.

An all-time record was established August 15 in trading on hide futures on the New York Commodity Exchange. Sales aggregated 9,480,000 lbs. during the single session.

GOVERNMENT TO OWN HIDES.

Beginning September 5 the Federal Surplus Relief Corporation will take over all hides from drought cattle, and hold them for processing as shoes and garment leather for distribution through relief channels. This will apply also to pelts from drought sheep. The government plans to slaughter 10 million cattle and 5 million sheep.

Plan was abandoned for a corporation, in which tanners and other interests would cooperate, to handle this hide situation with the aid of an RFC loan of 10 million dollars. Tanners will have nothing to do with the new arrangement. The 10 million dollars will be made available to the FSRC for use in expenses in handling the hides and pelts, but not for the purchase of hides or for hide market operations.

Heretofore FSRC contracts with slaughterers on drought purchases have provided that the slaughterer take the hides. This will continue until September 5, but after that date contracts will be amended to provide that the government owns the hides. In other words, hides from drought cattle slaughtered up to September 5 will be on the market, but after that date hides from drought cattle, as well as sheep pelts and calfskins from government-owned animals, will be held by the FSRC.

N. Y. HIDE FUTURE PRICES.

Saturday, Aug. 11, 1934—No session.

Monday, Aug. 13, 1934—Old Contracts—Close: Sept. 6.55b; Dec. 6.75 @ 6.95; Mar. 6.85n; sales 5 lots. Closing 5 higher.

Standard—Close: Sept. 7.25b; Dec. 7.75 sale; Mar. 8.00 @ 8.05; June 8.27 @ 8.35; sales 95 lots. Closing 15 @ 25 higher.

Tuesday, Aug. 14, 1934—Old Contracts—Close: Sept. 6.60 @ 6.75; Dec. 6.75 @ 6.85; Mar. 6.85n; sales 11 lots. Closing unchanged to 5 higher.

Standard—Close: Sept. 7.15n; Dec. 7.60n; Mar. 7.85 and 7.86 sales; June 8.15 sale; sales 101 lots. Closing 10 @ 15 lower.

Wednesday, Aug. 15, 1934—Old Contracts—Close: Sept. 7.15n; Dec. 7.25n; Mar. 7.35n; sales 10 lots. Closing 50 @ 55 higher.

Standard—Close: Sept. 7.60b; Dec. 8.04 @ 8.06; Mar. 8.30 sale; June 8.60 sale; sales 227 lots. Closing 44 @ 45 higher.

Thursday, Aug. 16, 1934—Old Contracts—Close: Sept. 7.05b; Dec. 7.25 @ 7.46; Mar. 7.35n; sales 4 lots. Closing unchanged to 10 lower.

Standard—Close: Sept. 7.60 @ 7.71; Dec. 7.95n; Mar. 8.26 @ 8.30; June 8.60 @ 8.61 sales; sales 173 lots. Closing unchanged to 9 lower.

Friday, Aug. 17, 1934—Old Contracts—Close: Sept. 7.12 @ 7.13; Dec. 7.32 @ 7.33; Mar. 7.45n; sales 18 lots. Closing 7 @ 10 higher.

Standard — Close: Sept. 7.60 @ 7.70; Dec. 7.90 @ 8.00; Mar. 8.25 sale; June 8.57 @ 8.58; sales 112 lots. Closing unchanged to 5 lower.

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Hide and Skin Markets

Chicago.

PACKER HIDES—There was a fair sized trade in packer hides this week, a total of around 70,000 June-July being reported at stronger prices, the advance being somewhat irregular and sales made at several different levels.

The announcement was made mid-week that after Sept. 5 the hides and skins from all animals slaughtered under drought relief plan would be taken over by the FSRC and processed, to be made into shoes and garment leather for distribution through relief channels, so as to avoid competition with the regular commercial product.

Following this announcement, prices turned up sharply on the Exchange and Exchange operators came into the market for hides. Later, some tanners also entered the market, and the trading was divided between these interests.

At the close of last week, two packers sold 5,000 native bulls at 5c, steady, and another car same basis at the week's opening; bulls have been in good demand at this level.

Mid-week the local small packer association sold 20,700 June-July hides around ¼c advance, slightly more on some descriptions. One packer also sold 6,000 light native cows at 6¼c, and 5,000 branded cows at 6¼c, same basis as association sales. Another packer followed with 2,000 extreme light native steers at 7c, 15,000 light native cows at 7c, and 5,000 branded cows at 6¼c, another quarter advance. Late that day a third packer moved 6,000 light native cows at 7¼c, and on the following day sold 3,300 light native cows and extreme light native steers at 7¼c. Two packers sold two cars each all light native steers at 8¼c.

Late this week bids from tanners are reported at 9c for native steers, basis heavies; 8¼c for butt branded steers and heavy Texas steers, 8c for Colorado, 7¼c for light native cows and 7c for branded cows. Packers ask a half-cent more at present. The spread between heavy native steers and light native cows appears to have widened considerably.

SMALL PACKER HIDES—Local small packer all-weights quoted in a nominal way around 7@7½c for native steers and cows and 6½@7c for branded, with the possibility inside prices might be paid. The problem has been to find a buyer for small packer hides recently, with the large supply of big packer light cows available; this is especially true of outside small packer lots.

Local small packer association mid-week sold 20,700 June-July hides at about ¼c advance, presumably going to Exchange operators. These included 1,500 native steers at 7¼c, 1,000 extreme light native steers 6¼c, 1,500 Colorado, 7¼c. Seven hundred heavy native cows 6¼c, 11,000 light native cows 6¼c, and 5,000 branded cows 6¼c.

The Pacific Coast market was cleaned up fairly well to August 1 previous week at 5c, flat, for steers and cows,

f.o.b. shipping points, with a few hides at one point going at 4¼c.

FOREIGN WET SALTED HIDES—At close of last week, 4,000 frigorifico steers sold equal to 8¼@8½c, c.i.f. New York, as against 50½ pesos or 8¼c paid earlier. Further trading this week included 8,000 B. A. steers to Russia equal to 8½c, and 10,000 frigorifico steers to United States at 8½c steady prices.

COUNTRY HIDES—Trading in country hides remains practically at a standstill, although slightly better prices being quoted in a nominal way. Receipts are very light and the number of drought area cattle being destroyed on the farms is reported to be running slightly under ten per cent of purchases. Very few of these hides being saved, according to reports. All-weights quoted around 5¼@6c, selected, delivered, for trimmed stuff. Heavy steers and cows 5c, nom. Buff weights 5¼@6c. Extremes around 6¼c, trimmed, with 7c asked. Bulls 3@3¼c, glues 3½c. All-weight branded about 4½c, flat, less Chicago freight.

CALFSKINS—Last trading, previous week, on packer May calfskins was at 10c for northern point heavies 9½/15-lb., 9c for River point heavies, and 7½c for lights under 9½-lb., with a later sale of May to July lights at 7c. A bid of 11c for northern point heavies was reported this week but confirmation lacking, although a better feeling is apparent.

Chicago city calfskins firmer; bidding 6½c for 8/10-lb., and 7½c for 10/15-lb., with last trading at 6¼c and 7½c a week back; none offered. Outside cities, 8/15-lb., quoted around 7@7¼c; mixed cities and countries around 6½c; straight countries about 6c. Chicago city light calf and deacons quoted 45@50c, nom., inside figure bid.

KIPSKINS—Recent trading in packer kipskins is thought to have fairly well cleaned up this market to August 1, some sales being made quietly. Trading last week was at 8½c for northern natives and 7½c northern over-weights; southern a cent less. Branded last sold at 6c for May to July. One packer sold 1,400 over-weights at close of last week at 7½c.

Chicago city kipskins last sold at 7½c; inquiries later but none offered. Outside cities around 7¼@7½c; mixed cities and countries about 6½c; straight countries about 6c.

Packer regular slunks last sold at 45c couple weeks back.

HORSEHIDES—Trading continues slow, although holders' ideas a bit firmer. Good city renderers quoted \$2.75@3.00, mixed city and country lots \$2.50@2.75 asked, with No. 2's at 50c less.

SHEEPSKINS—Dry pelts quoted 9@10c for full wools, short wools half-price. The market on all pelts and skins has been unsettled by the proposed plan to slaughter up to five million sheep from drought areas for government account; however, with the plan effective Sept. 5 for the withholding of skins from commercial markets, the quantity of sheep pelts to be absorbed by the market is expected to be smaller than at first anticipated, since

the sheep slaughter was the last to get under way. Shearling production light again but sales totaling couple cars were reported at 35c for No. 1's, 25c for No. 2's, and 15c for clips, against 45c, 30c and 20c paid earlier. Pickled skins quoted in a nominal way around \$3.75 per doz. at Chicago, generally asked. Packer spring lambs quoted 90c for cwt. live lamb, or 65@75c each. Outside small packer spring lambs 40@50c each.

New York.

PACKER HIDES—Last packer holding June-July branded steers moved those mid-week at 8c for butt branded steers and 7½c for Colorados, a half-cent advance; also a few Aug. native steers at 9c, these running mostly heavies; total around 14,000 hides involved. Most Aug. native steers already sold and packers holding only Aug. branded steers. Native bulls well sold up earlier at 5c; all-weight cows fairly well cleaned up earlier to Aug. 1.

CALFSKINS—A stronger feeling is reported in the calfskin market, following the announcement regarding the withholding of skins from drought slaughter animals after Sept. 5 from the market. Higher prices are talked but no trading reported as yet. Last trading prices, prior to last slump in market, quoted nominally; 5-7's at 70@85c, 7-9's 90c@\$1.00, and 9/12's \$1.70@1.85, inside prices for collectors' calf and top for packers. Last sales of 12/17 veal kips at \$1.90@2.00.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended August 17, 1934, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Aug. 17.	Prev. week.	Cor. week, 1933.
Spr. nat. str.	@ 9½n 8	@ 9n	@ 15½n
Hvy. nat. str.	@ 8½n 8	@ 8½n 7½	@ 15
Hvy. Tex. str.	@ 8b	@ 7½	@ 15n
Hvy. butt brand'd str.	@ 8b	@ 7½	@ 15n
Hvy. Col. str.	@ 7½n	@ 7	@ 14½
Ex-light Tex. str.	@ 7n	@ 6n	@ 13½
Brnd'd cows.	@ 7b	@ 6	@ 13½
Hvy. nat. cows	@ 7n	@ 6½n	@ 14
Lt. nat. cows	@ 7½	@ 6½	@ 14
Nat. bulls	@ 5	@ 5	@ 10
Brnd'd bulls	@ 4½n 4	@ 4½n 4	@ 9½n
Calfskins	@ 7 7	@ 11n 7	@ 21
Kips, nat.	@ 8½	@ 8½	@ 17n
Kips, ov-wt.	@ 7½	@ 7½	@ 16n
Kips, brnd'd.	@ 6½	@ 6½	@ 15n
Slunks, reg.	@ 45	@ 45	@ 1.10n
Slunks, hrs.	@ 30 30	@ 40n 40	@ 50

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
Nat. all-wts.	@ 7½n	@ 6½n	@ 12½
Branded	@ 6½n 7n	@ 6n	@ 12
Nat. bulls	@ 4½ 5n	@ 4½ 5n	@ 10n
Brnd'd bulls	@ 4½n 4n	@ 4n	@ 9½n
Calfskins	@ 6½ 7½b 6½	@ 7½ 17	@ 18
Kips	@ 7½n 7	@ 7½ 15n	@ 15n
Slunks, reg.	@ 40n 30	@ 40n 85	@ 1.00
Slunks, hrs.	@ 30n 20	@ 30n	@ 40n

COUNTRY HIDES.			
Hvy. steers	@ 5n	@ 4½	8½@ 9n
Hvy. cows	@ 5n	@ 4½	8½@ 9n
Bufs	@ 5½@ 6	5 @ 5½	10 @ 10½
Extremes	@ 6½@ 7	6 @ 6½n	11 @ 11½
Bulls	@ 3 3½	2½@ 2½	6½@ 7
Calfskins	@ 6	5 @ 5½	12 @ 13
Kips	@ 6	5 @ 5½	11 @ 12
Light calf.	@ 30n 20	@ 30n 50	@ 65n
Deacons	@ 30n 20	@ 30n 50	@ 65n
Slunks, reg.	@ 15n	@ 15n	@ 20n
Slunks, hrs.	@ 5n	@ 5n	@ 10n
Horsehides	2.50@3.00	2.35@2.90	3.00@3.75

SHEEPSKINS.			
Pkr. lambs	.65 @75	.65 @80	1.30@1.45
Sm. pkr. lambs	.40 @50	.35 @45	.85 @95
Pkr. shearings	.35 @35	.35 @45	.85 @95
Dry pelts	.9 @10	10 @11	15 @16½

Live Stock Markets

CHICAGO

Reported by U. S. Bureau of Agricultural Economics.

Chicago, Aug. 16, 1934.

CATTLE—Compared with last Friday: Strictly good and choice medium weight and weighty steers, steady to 25c lower; comparable grade light cattle, 25c lower; lower grades, 25@40c off. Practically all weight steers and yearlings sold 25@50c off early in week; fed yearling heifers, 25c lower; grassy kinds, 25@40c off; cutter cows, 25c lower, with fat kinds 25@50c down; bulls, weak; vealers, 50c higher; extreme top weighty steers, \$9.25; light steers, \$9.10; long yearlings, \$8.90; heifer yearlings, \$7.50. Southwestern grassers were in liberal supply; grassy kinds, mostly \$3.00@4.25; fed offerings, \$5.50 @7.80; most grass-fat cows, \$2.25@3.25. Cutters, \$2.00 down to \$1.25; closing top on weighty sausage bulls, \$3.25; selected vealers, up to \$7.00. There were very few western range steers in crop, Montana and Dakota run comprising the stock, mainly fat cows at \$3.00 down; heifers, \$4.00 down; sprinkling of killer steers, \$4.00 @5.00.

HOGS—Compared with last Friday: Market generally around \$1.00 higher, all weights and grades sharing in the advance. Week's top, \$6.50 on late market, highest since mid-September, 1931; late bulk better grade 210- to 310-lb. weights, \$6.25@6.40; few, 320 to 380 lbs., \$6.00@6.15. Most lightweights lacked finish; bulk, 160- to 190-lb. averages, \$5.50@6.20; desirable packing sows, mostly \$5.25@5.50; few butcher kinds, up to \$5.65; pigs were scarce; bulk better kinds, \$4.00@5.00.

SHEEP—Compared with last Friday: Fat lambs, 75c and more lower; aged sheep, little changed. Expanded aggregate supplies and reactionary dressed trade were factors in lamb downturn. Week's top, \$7.25, paid early; late top, \$7.10 for choice natives to small killers; bulk native lambs, \$6.75 lightly sorted. No westerns were available after Monday; bulk all offerings on that day, \$7.00; shorn native lambs, \$6.50@7.00.

KANSAS CITY

Reported by U. S. Bureau of Agricultural Economics.

Kansas City, Kans., Aug. 16, 1934.

CATTLE—Better grade of fed steers and yearlings met a narrow demand and

are selling 15c to mostly 25c lower as compared with last week's close. Short fed natives and western grassers ruled somewhat uneven, but values held mostly steady. Week's top rested at \$8.00 on choice 1,025- to 1,143-lb. fed steers. Most fed natives cleared from \$5.75@7.25; a few fed grassers, \$4.75@6.00; straight grass fat steers, \$2.50@4.25. Fed heifers and mixed yearlings held fully steady, but grass she stock ruled weak to mostly 25c lower. Bulls sold at unchanged levels, and vealers closed steady to 50c higher, a few selected lots reaching \$5.50.

HOGS—Curtailed receipts of hogs at all markets was responsible for active and sharply higher market. Values advanced 75@85c locally on desirable grades scaling 170 lbs. up; underweights, 50@65c over a week ago. Late top reached \$6.10 on choice 190- to 250-lb. weights, highest since early in September, 1931. Packing sows met a broad demand at 85c@1.00 higher rates, with most sales from \$4.85@5.35.

SHEEP—Fat lambs and yearlings were under pressure all week, and closing prices are unevenly lower. Lambs are selling at 75c to mostly \$1.00 lower, while yearlings declined 50@75c as compared with late last week. On final session, choice fed Kansas lambs sold at \$6.35; most natives, \$6.00@6.35; range lambs, up to \$6.50 early in the week but none were offered at the finish. Best fed Texas yearlings brought \$5.50, others, \$5.00@5.35. Mature sheep were scarce and values held steady; fat ewes, \$2.75 down.

OMAHA

Reported by U. S. Bureau of Agricultural Economics.

Omaha, Neb., Aug. 16, 1934.

CATTLE—Fed steers and yearlings lost 25@50c; good and choice grades, mostly 25c under last Friday; heifers, steady to 25c lower, short fed light weights showing the decline. Cows lost fully 25c and cutter grades and medium bulls 10@15c. Vealers are unevenly steady to 50c under week ago. Choice light steers, averaging 1,060 lbs., earned \$8.50; 1,134-lb. weights, \$8.75; small lot choice 966-lb. heifers, \$7.50.

HOGS—Hog prices are 90c@1.00 higher. Thursday's top \$6.20, with following bulks: Good and choice 200- to 300-lb. averages, \$6.00@6.15; 300 to 350 lbs., \$5.75@6.00; 170 to 200 lbs., \$5.50@6.10; 140 to 170 lbs., \$4.50@5.50;

slaughter pigs, \$3.00@4.00; sows, \$5.10 @5.35; stags, \$3.25@3.75.

SHEEP—Compared with last Friday: Lamb prices 90c@1.00 lower; yearlings, 50c lower; aged sheep, steady. Thursday's bulk sorted range lambs \$5.75@6.25; sorted native lambs up to \$6.25; fed woolled lambs, up to \$6.35; fed clipped lambs, \$6.05@6.30; fed yearlings, \$5.00@5.50; good and choice ewes, \$2.00@3.00.

ST. LOUIS

Reported by U. S. Bureau of Agricultural Economics.

East St. Louis, Ill., Aug. 16, 1934.

CATTLE—Compared with close last week: Native and western steers, 25@50c lower; mixed yearlings and heifers in good and choice flesh, steady to 25c lower; others, 25@50c off; cowstuff, 25 @50c lower; bulls, 10@15c lower; vealers, 75c higher. Top 1,048-lb. yearling steers brought \$8.00; best medium weight steers, \$7.75; bulk of steers, \$5.00@7.10; good and choice kinds, \$6.25 @7.50; top mixed yearlings, \$6.65; straight heifers, \$6.50; bulk of mixed yearlings and heifers, \$3.50@6.25. Beef cows sold largely at \$2.25@2.75; top, \$4.00. Low cutters bulked at \$1.00@1.40. Sausage bulls closed at top of \$2.75, with vealers at the week's high point of \$6.25.

HOGS—Hog prices advanced \$1.00 during week. Top reached \$6.60, highest since September 11, 1931, most hogs selling at \$6.25@6.50; packing sows, \$5.00@5.50.

SHEEP—Fat lambs and yearlings declined 60@75c, while aged sheep ruled steady to 25c higher. Fat lambs topped late at \$6.75, while packers bought bulk around \$6.15@6.35. Throwouts and mediums, \$3.00@4.00; fat ewes, \$1.50 @2.50; yearlings, \$5.50@6.00.

SIoux CITY

Reported by U. S. Bureau of Agricultural Economics.

Sioux City, Ia., Aug. 16, 1934.

CATTLE—Better grade beef steers and yearlings prices underwent little change. Plainer offerings found a dull market and fully 25c lower values. Choice medium weight beefs, \$8.00@8.25 sparingly; bulk, \$5.00@7.00; fat she stock, weak to 25c lower; load lots of choice yearling heifers, \$6.25. Beef cows bulked at \$2.00@2.75; most low cutters and cutters, \$1.25@1.75. Bulls dropped back to last week's closing levels; medium grades, \$2.75 down. Vealers remained unchanged; practical top, \$4.00.

HOGS—Compared with last Friday, all classes showed 85c@1.00 advance. Thursday's top reached \$6.00; bulk better 180- to 280-lb. butchers, \$5.65@5.90; choice 385-lb. heavies, down to \$5.50; good 170- to 180-lb. lights, \$5.00@5.65; 150- to 170-lb. selections, \$4.50@5.00. Packing sows bulked at \$5.15@5.35, thin roughs, down to \$4.50 and below.

SHEEP—Prices for lambs and yearlings slumped materially. Locally lambs declined 50@75c, while yearlings lost 40@50c in value. Week's top rested at \$6.50 for desirable natives; most sales, \$6.25@6.50. Very few range lambs offered. Practically no yearlings came in, but late were quotable up to \$5.65 for choice. Slaughter ewes steady; most sales, \$2.50@2.75, a few \$3.00.

INTELLIGENT
The Nation's Oldest and Largest



COOPERATION
Livestock Buying Organization

KENNETT-MURRAY
LIVESTOCK BUYING ORGANIZATION

Detroit, Mich. Cincinnati, Ohio Dayton, Ohio Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Iowa Montgomery, Ala.

CORN BELT DIRECT TRADING.

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., Aug. 17, 1934.

Hog prices at 22 concentration points and 7 packing plants in Iowa and Minnesota swung sharply upward this week, advancing to best levels since early September, 1931. Receipts were lighter, demand broad and competition strong for good hogs, with the result that current prices on butchers are 80 @90c higher than last week's close. Packing sows worked up 70@80c. Late bulk good to choice 220 to 300 lbs., \$5.65@5.95; long railed consignments, to \$6.00 and above; 310 to 350 lbs., \$5.40@5.95; few big weights, down to \$5.25; 180 to 210 lbs., \$5.35@5.95; light and medium weight packing sows, \$4.60@5.00.

Receipts unloaded daily for the week ended Aug. 17 were as follows:

	This week.	Last week.
Fri., Aug. 10.....	18,500	23,200
Sat., Aug. 11.....	18,800	21,300
Mon., Aug. 13.....	32,700	39,000
Tues., Aug. 14.....	10,400	12,400
Wed., Aug. 15.....	13,400	16,200
Thurs., Aug. 16.....	12,000	16,900

CANADIAN LIVE STOCK PRICES.

Leading Canadian centers, top livestock price summary, week Aug. 9:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Aug. 9.	Prev. week.	Same week, 1933.
Toronto.....	\$ 5.50	\$ 5.85	\$ 5.15
Montreal.....	5.75	5.75	5.10
Winnipeg.....	5.50	5.00	5.00
Calgary.....	4.50	4.50	4.25
Edmonton.....	5.50	3.50	3.75
Prince Albert.....	4.25	3.50	3.50
Moose Jaw.....	4.00	4.25	4.00

VEAL CALVES.

	Week ended Aug. 9.	Prev. week.	Same week, 1933.
Toronto.....	\$ 6.25	\$ 5.50	\$ 6.00
Montreal.....	5.50	5.00	5.25
Winnipeg.....	4.00	3.50	4.50
Calgary.....	4.00	4.00	4.00
Edmonton.....	3.50	3.00	4.00
Prince Albert.....	3.00	3.00	3.00
Moose Jaw.....	3.00	3.00	3.00
Saskatoon.....	3.00	2.75	3.25

SELECT BACON HOGS.

	Week ended Aug. 9.	Prev. week.	Same week, 1933.
Toronto.....	\$ 8.85	\$ 9.40	\$ 6.90
Montreal.....	9.00	9.50	7.00
Winnipeg.....	8.10	8.25	6.15
Calgary.....	7.85	8.10	5.80
Edmonton.....	8.00	8.10	5.75
Prince Albert.....	7.70	7.85	5.80
Moose Jaw.....	7.85	8.00	5.90
Saskatoon.....	7.60	7.75	5.80

GOOD LAMBS.

	Week ended Aug. 9.	Prev. week.	Same week, 1933.
Toronto.....	\$ 6.75	\$ 6.50	\$ 6.50
Montreal.....	5.50	6.00	5.50
Winnipeg.....	5.00	5.00	5.00
Calgary.....	4.25	4.25	4.75
Edmonton.....	3.75	3.75	4.50
Prince Albert.....	3.75	4.25	3.50
Moose Jaw.....	3.75	4.25	4.50
Saskatoon.....	4.00	4.25	4.00

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Aug. 11, 1934:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Aug. 11.....	487,000	400,000	268,000
Previous week.....	457,000	385,000	218,000
1933.....	200,000	475,000	332,000
1932.....	175,000	423,000	352,000
1931.....	202,000	387,000	426,000
1930.....	183,000	454,000	310,000

Hogs at 11 markets:

	Cattle.	Hogs.	Sheep.
Week ended Aug. 11.....	346,000	346,000	346,000
Previous week.....	326,000	326,000	326,000
1933.....	383,000	383,000	383,000
1932.....	348,000	348,000	348,000
1931.....	343,000	343,000	343,000
1930.....	401,000	401,000	401,000
1929.....	447,000	447,000	447,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended Aug. 11.....	395,000	308,000	166,000
Previous week.....	377,000	277,000	143,000
1933.....	160,000	339,000	211,000
1932.....	133,000	300,000	213,000
1931.....	157,000	306,000	329,000
1930.....	141,000	353,000	223,000
1929.....	145,000	378,000	241,000

LIVESTOCK AT 62 MARKETS.

Receipts and disposition of livestock at 62 leading markets in July, 1934:

	Receipts.	Local slaughter.	Total shipments.
CATTLE.			
Total.....	2,128,968	1,032,815	1,000,244
June av. 5 years.....	1,021,955	619,072	385,584

	Receipts.	Local slaughter.	Total shipments.
CATTLE.			
Total.....	855,825	619,337	231,097
June av. 5 years.....	460,478	323,371	136,441

	Receipts.	Local slaughter.	Total shipments.
CATTLE.			
Total.....	2,519,407	1,776,729	731,548
June av. 5 years.....	2,751,194	1,785,974	966,334

	Receipts.	Local slaughter.	Total shipments.
CATTLE.			
Total.....	2,152,081	997,068	1,555,286
June av. 5 years.....	2,283,543	1,243,802	1,008,612

	Receipts.	Local slaughter.	Total shipments.
CATTLE.			
Total.....	2,152,081	997,068	1,555,286
June av. 5 years.....	2,283,543	1,243,802	1,008,612

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LIVESTOCK PRICES COMPARED.

Livestock prices at Chicago during July, 1934, with comparisons:

	July, 1934.	June, 1934.	July, 1933.
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SLAUGHTER CATTLE AND VEALERS.

	Choice.	Good.	Medium.	Common.
550-900 lbs.,	\$ 7.30	\$ 7.48	\$ 6.82	\$ 6.09

	Choice.	Good.	Medium.	Common.
900-1,100 lbs.,	\$ 7.04	\$ 7.24	\$ 6.10	\$ 5.19

	Choice.	Good.	Medium.	Common.
1,100-1,300 lbs.,	\$ 5.41	\$ 5.86	\$ 5.34	\$ 4.23

	Choice.	Good.	Medium.	Common.
1,300-1,500 lbs.,	\$ 9.14	\$ 9.34	\$ 7.02	\$ 6.05

	Choice.	Good.	Medium.	Common.
Heifers—	\$ 7.74	\$ 8.02	\$ 6.19	\$ 5.30

	Choice.	Good.	Medium.	Common.
550-750 lbs.,	\$ 6.08	\$ 6.30	\$ 7.01	\$ 5.86

	Choice.	Good.	Medium.	Common.
750-900 lbs.,	\$ 8.14	\$ 8.55	\$ 6.16	\$ 5.90

	Choice.	Good.	Medium.	Common.
Good	\$ 6.48	\$ 6.42	\$ 5.90	\$ 5.37

	Choice.	Good.	Medium.	Common.
Good & med.	\$ 5.56	\$ 5.59	\$ 4.08	\$ 4.12

Good & choice.....	5.28	4.94	5.9
Medium	3.93	3.94	4.9

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 11, 1934, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	*Cattle.	Hogs.	Sheep.
Armour and Co.	5,379	4,878	5,045
Swift & Co.	5,658	4,858	7,232
Morris & Co.	3,724	...	1,993
Wilson & Co.	4,461	3,420	1,111
Anglo-Amer. Pro.	1,957
G. H. Hammond Co.	2,293	2,711	...
Libby, McNeill & Libby.
Shippers	9,270	9,222	1,414
Others	25,979	28,188	998
Brennan Pkg. Co., 4,226 hogs; Hygrade Food Products Corp., 2,419 hogs; Agar Pkg. Co., 3,447 hogs.

Total: *57,524 cattle, 22,190 calves, 63,054 hogs, 20,823 sheep.

Not including 3,747 cattle, 2,110 calves, 45,727 hogs and 16,165 sheep bought direct.

*Includes 21,496 cattle and 12,516 calves bought for F. S. R. C.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	8,557	5,549	3,477	3,002
Cudahy Pkg. Co.	6,788	3,283	1,233	3,728
Morris & Co.	2,297	1,540	...	2,263
Swift & Co.	9,216	4,123	5,993	2,807
Wilson & Co.	6,283	3,100	2,229	4,330
Independent Pkg. Co.	266	...
Others	36,922	10,014	4,730	959
Total	70,057	27,709	17,028	16,979

OMAHA.

	Cattle & Calves.	Hogs.	Sheep.
Armour and Co.	6,601	8,044	4,306
Cudahy Pkg. Co.	5,257	5,968	5,165
Dold Pkg. Co.	1,068	5,839	...
Morris & Co.	3,424	3,322	1,766
Swift & Co.	6,757	6,222	4,582
Others	23,900	...
Eagle Pkg. Co., 5 cattle; Geo. Hoffman Pkg. Co., 46 cattle; Grt. Omaha Pkg. Co., 57 cattle; Omaha Pkg. Co., 61 cattle; J. Roth & Sons, 41 cattle; So. Omaha Pkg. Co., 44 cattle; Lincoln Pkg. Co., 470 cattle; Sinclair Pkg. Co., 12 cattle; Wilson & Co., 467 cattle.
Total: 24,400 cattle and calves; 53,304 hogs; 15,819 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,446	4,580	1,226	4,370
Swift & Co.	3,759	5,151	1,925	3,756
Morris & Co.	1,258
Hunter Pkg. Co.	758	...	2,281	311
Hell Pkg. Co.	1,993	...
Krey Pkg. Co.	305	...	1,839	...
Shippers	34,320	9,713	16,465	2,986
Others	2,563	543	13,350	1,285
Total	45,379	19,967	40,343	12,708
Not including 3,059 cattle, 5,170 calves, 25,507 hogs and 2,498 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	6,600	2,867	12,268	11,793
Armour and Co.	6,152	3,222	11,251	6,729
Others	8,704	43	3,222	1,044
Total	21,456	6,132	26,741	19,566

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	5,376	6,017	10,745	2,936
Armour and Co.	4,456	2,352	12,132	2,750
Swift & Co.	5,060	1,760	7,518	2,912
Shippers	1,482	...	11,646	...
Others	202	23	28	...
Total	16,606	10,152	42,060	8,598

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	4,830	2,562	2,957	552
Wilson & Co.	4,652	2,918	2,721	704
W. H. Butcher & Co.	46	19	75	...
Peoples Pkg. Co.	104	5	83	...
Schwab & Co.	43	7	65	...
Harrie Meat & Pro.
duce Co.	18	...	55	...
Heirlding Bros. & Co.	40	4
Kirschner & Geyer.	32	...
Siebers Market	15	...	28	...
Others	60	...	93	...
Total	9,817	5,515	6,109	1,262
Not including 66 cattle and 467 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,251	1,194	1,586	1,160
Dold Pkg. Co.	611	77	1,203	30
Wichita D. B. Co.	19
Dunn-Ostertag	67
Fred W. Dold & Sons	95	...	341	1
Snufower Pkg. Co.	124	...	72	...
Total	2,167	1,271	3,202	1,200
Not including 2,060 hogs bought direct; also 755 cattle and 904 calves bought for F. S. R. C.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,827	582	2,071	11,056
Swift & Co.	4,216	2,817	2,325	13,686
Others	2,130	1,456	1,942	15,330
Total	9,173	4,855	6,338	40,072

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,094	4,631	6,687	6,900
Cudahy Pkg. Co.	406	1,044
Swift & Co.	4,645	4,365	9,632	10,064
United Pkg. Co.	2,500	121
Others	3,580	1,481	2,560	3,415
Total	14,225	11,662	18,879	20,988
Not including 9,502 cattle and 9,956 calves bought for F. S. R. C.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,575	3,228	8,628	940
Swift & Co., Chicago	240
F. D. B. Co., N.Y.
Pittsburgh Pkg. Co.	20
R. Gumz & Co.	65	10	...	17
Armour & Co., Mil.	278	1,646
Armour & Co., Chi.	208
N.Y. B. D. M. Co., N.Y.	80
Shippers	231	39	116	178
Others	630	621	2	206
Total	3,142	5,544	8,740	1,599
Not including 4,307 cattle and 1,330 calves bought for F. S. R. C.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,515	565	9,170	3,153
Armour and Co.	618	221	1,465	...
Hilgemeler Bros.	10	...	900	...
Brown Bros.	146	34	81	13
Stumpf Bros.	116	...
Meier Pkg. Co.	87	6	219	...
Schussler Pkg. Co.	59	...	209	...
Art Wabnitz	17	42	...	33
Maass Hartman Co.	41	17
Shippers	5,806	2,820	15,077	5,153
Others	975	169	248	907
Total	9,274	3,874	27,485	9,259

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	3	...	375
Ideal Pkg. Co.	10	...	452	...
E. Kahn's Sons Co.	1,345	290	4,290	4,077
J. Lohrey Pkg. Co.	3	...	241	...
H. H. Meyer Pkg. Co.	15	...	2,551	...
A. Sander Pkg. Co.	8
J. Schlachter's Sons	252	240	...	159
J. & F. Schroth Pkg. Co.	21	...	2,368	...
J. F. Stogner & Co.	174
Shippers	178	586	2,811	6,611
Others	1,668	619	238	317
Total	3,874	1,944	12,901	11,574
Not including 1,060 cattle, 188 calves, 748 hogs and 3,008 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Aug. 11, 1934, with comparisons:

*CATTLE.

	Week ended, Aug. 11.	Prev. week.	Cor. week, 1933.
Chicago	57,524	20,842	38,668
Kansas City	70,057	47,168	23,741
Omaha	24,400	41,064	20,846
East St. Louis	45,379	33,122	15,334
St. Joseph	21,456	28,069	9,129
Sioux City	16,606	17,747	12,620
Oklahoma City	9,817	4,123	2,954
Wichita	2,167	1,939	1,895
Denver	9,173	6,415	2,752
St. Paul	14,225	12,217	12,839
Milwaukee	3,142	2,728	3,469
Indianapolis	9,274	7,844	4,536
Cincinnati	3,874	3,429	2,673
Total	287,004	226,677	151,456

*Does not include cattle bought by F. S. R. C. as follows: Chicago, 21,496; Wichita, 755; St. Paul, 9,502; Milwaukee, 4,307; other markets not reported separately.

Note: Total government purchase of cattle and calves in drought area up to August 11, inclusive, as reported by F. S. R. C., 2,805,943 head. Total shipments, 1,394,753 head.

HOGS.

	Week ended, Aug. 11.	Prev. week.	Cor. week, 1933.
Chicago	63,054	51,328	71,326
Kansas City	17,928	19,739	20,597
Omaha	53,304	65,850	54,875
East St. Louis	40,343	44,584	56,745
St. Joseph	26,741	30,455	26,466
Sioux City	42,060	41,802	34,176
Oklahoma City	6,109	6,562	5,809
Wichita	3,202	3,563	5,663
Denver	6,338	7,410	4,128
St. Paul	18,879	17,115	24,643
Milwaukee	8,746	8,830	8,030
Indianapolis	27,485	35,672	32,471
Cincinnati	12,901	13,478	21,495
Total	327,000	345,918	366,411

SHEEP.

	Week ended, Aug. 11.	Prev. week.	Cor. week, 1933.
Chicago	20,823	31,068	35,675
Kansas City	16,979	13,600	20,442
Omaha	15,918	15,866	21,342
East St. Louis	12,708	10,295	13,967
St. Joseph	12,516	18,633	24,778
Sioux City	8,598	8,916	8,916
Oklahoma City	1,262	706	1,386
Wichita	1,200	430	1,601
Denver	40,072	34,215	35,180
St. Paul	20,988	12,061	21,763
Milwaukee	1,599	1,164	2,564
Indianapolis	9,259	5,584	9,737
Cincinnati	11,574	8,745	14,773
Total	180,447	158,890	212,635

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 6	15,790	6,117	25,870	7,215
Tues., Aug. 7	8,539	5,428	21,133	3,022
Wed., Aug. 8	13,008	4,528	21,730	6,587
Thurs., Aug. 9	16,429	5,531	19,898	12,065
Fri., Aug. 10	8,535	1,290	12,747	9,670
Sat., Aug. 11	2,000	3,200	6,000	5,000
Total this week	64,101	28,094	107,378	41,589
Previous week	57,524	20,972	97,305	31,207
Year ago	41,153	8,012	119,320	69,638
Two years ago	39,011	6,630	105,386	67,538

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 6	2,968	74	2,096	10
Tues., Aug. 7	1,227	3	1,752	435
Wed., Aug. 8	2,633	...	1,304	...
Thurs., Aug. 9	1,601	60	1,689	145
Fri., Aug. 10	841	...	1,720	804
Sat., Aug. 11	100	...	500	...
Total this week	9,370	146	9,061	1,414
Previous week	3,332	...	297	198
Year ago	1,461	14	16,225	7,831
Two years ago	7,590	220	15,263	14,064

Total receipts for month and year to Aug. 11, with comparisons:

	1934.	August 1933.	1934.	1933.
Cattle	97,594	63,694	1,437,962	1,161,120
Calves	39,811	14,415	434,222	280,467
Hogs	148,462	202,982	4,083,666	4,229,071
Sheep	58,955	98,968	1,633,948	2,092,272

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamba.
Week ending Aug. 11.	\$ 6.50	\$ 4.80	\$ 2.00	\$ 6.85
Previous week	6.75	4.60	1.65	6.25
1933	6.15	4.15	2.25	7.70
1932	8.20	4.40	1.85	5.29
1931	8.55	5.25	2.25	6.85
1930	8.85	5.95	2.85	9.00
1929	14.95	10.85	5.75	13.35
Av. 1929-1933	\$ 9.35	\$ 6.90	\$ 3.00	\$ 8.43

068 35,875
600 20,442
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295 13,967
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706 1,386
430 1,801
215 25,180
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VESTOCK.
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PRICES.
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RECEIPTS AT CENTERS

SATURDAY, AUGUST 11, 1934.

	*Cattle.	Hogs.	Sheep.
Chicago	2,000	6,000	6,000
Kansas City	10,300	450	
Omaha	3,200	700	2,000
St. Louis	12,500	2,000	300
St. Joseph	2,450	1,000	1,000
Sioux City	2,000	1,000	1,000
St. Paul	7,500	700	9,000
Fort Worth	2,100	100	300
Milwaukee	700		
Denver	100	200	5,300
Louisville	300	100	900
Wichita	700	500	500
Indianapolis	100	200	200
Pittsburgh		800	300
Cincinnati	800	1,800	400
Buffalo	300	300	300
Nashville	300	300	500
Oklahoma City	100	400	

MONDAY, AUGUST 13, 1934.

Chicago	21,000	24,000	8,000
Kansas City	34,000	4,000	6,000
Omaha	18,000	8,500	14,000
St. Louis	16,000	10,000	3,000
St. Joseph	13,500	4,000	5,500
Sioux City	12,000	6,500	6,000
St. Paul	26,500	4,000	5,500
Fort Worth	4,800	500	800
Milwaukee	2,200	700	200
Denver	1,800	800	5,200
Louisville	500	900	300
Wichita	10,000	1,000	800
Indianapolis	1,500	4,000	1,000
Pittsburgh	800	1,500	3,800
Cincinnati	8,600	4,200	1,900
Buffalo	1,500	3,100	2,500
Cleveland	900	1,100	900
Nashville	900	900	900
Oklahoma City	1,300	800	200

*Includes government cattle at Chicago, 5,000;
Kansas City, 13,000; Omaha, 3,000; St. Louis,
12,000; St. Joseph, 10,000; Sioux City, 5,000;
and St. Paul, 19,000.

TUESDAY, AUGUST 14, 1934.

Chicago	11,000	15,000	5,000
Kansas City	10,000	3,000	2,000
Omaha	9,000	7,000	7,000
St. Louis	8,000	7,500	2,500
St. Joseph	4,500	4,500	5,000
Sioux City	3,000	7,500	2,500
St. Paul	6,500	4,500	3,000
Fort Worth	1,000	300	800
Milwaukee	800	800	200
Denver	600	900	13,800
Louisville	300	900	300
Wichita	2,000	900	300
Indianapolis	1,700	4,000	2,000
Pittsburgh	100	400	1,300
Cincinnati	400	3,600	1,400
Buffalo	200	900	200
Cleveland	200	200	200
Nashville	500	400	100
Oklahoma City	1,300	800	200

*Includes government cattle at Chicago, 5,000;
Kansas City, 2,500; Omaha, 2,000; St. Louis, 4,000;
St. Joseph, 3,000; Sioux City, 1,000 and St. Paul,
4,000.

WEDNESDAY, AUGUST 15, 1934.

Chicago	10,500	14,000	11,000
Kansas City	12,000	3,000	2,500
Omaha	9,000	6,500	12,500
St. Louis	7,000	3,000	3,000
St. Joseph	2,800	3,000	3,000
Sioux City	3,000	5,500	3,500
St. Paul	6,400	5,000	2,700
Fort Worth	1,000	300	500
Milwaukee	800	1,200	300
Denver	900	1,000	14,200
Louisville	300	500	500
Wichita	2,300	900	500
Indianapolis	1,000	4,000	1,300
Pittsburgh	200	200	1,300
Cincinnati	1,100	2,200	1,800
Buffalo	400	1,200	400
Cleveland	400	200	600
Nashville	100	900	400
Oklahoma City	1,100	1,000	300

*Includes government cattle at Chicago, 500;
Kansas City, 4,000; Omaha, 4,000; St. Louis, 4,000;
St. Joseph, 1,200; Sioux City, 1,300; St. Paul,
4,400.

THURSDAY, AUGUST 16, 1934.

Chicago	7,000	12,000	4,000
Kansas City	9,500	2,000	2,000
Omaha	7,000	6,000	7,500
St. Louis	10,500	5,500	1,000
St. Joseph	2,300	3,500	4,500
Sioux City	7,000	4,000	3,000
St. Paul	9,200	4,000	9,600
Fort Worth	800	300	500
Milwaukee	1,400	800	400
Denver	1,900	400	7,500
Louisville	500	400	400
Wichita	2,400	300	800
Indianapolis	4,000	700	1,000
Pittsburgh	300	1,000	1,000
Cincinnati	4,400	2,100	1,300
Buffalo	1,000	300	500
Cleveland	300	300	1,000
Nashville	300	900	300
Oklahoma City	900	300	500

*Includes government cattle at Chicago, 3,000;
Kansas City, 5,000; Omaha, 2,500; St. Louis,
7,500; St. Joseph, 2,000; Sioux City, 5,000; and
St. Paul, 7,200.

FRIDAY, AUGUST 17, 1934.

Chicago	4,500	9,000	9,000
Kansas City	7,500	2,000	1,000

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets, Thursday, Aug. 15, 1934, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.) gd-ch.	\$5.15@ 5.85	\$5.25@ 6.15	\$4.25@ 5.35	\$4.00@ 5.65	\$4.75@ 5.80
Lt. wt. (160-180 lbs.) gd-ch.	5.65@ 6.15	5.90@ 6.45	4.75@ 5.90	5.25@ 5.90	5.40@ 6.00
(180-200 lbs.) gd-ch.	5.90@ 6.30	6.30@ 6.80	5.50@ 6.10	5.75@ 6.10	5.75@ 6.00
Med. wt. (200-220 lbs.) gd-ch.	6.20@ 6.45	6.45@ 6.80	6.25@ 6.15	5.90@ 6.10	5.75@ 6.00
(220-250 lbs.) gd-ch.	6.25@ 6.50	6.45@ 6.80	6.00@ 6.20	5.90@ 6.10	5.75@ 6.00
Hvy. wt. (250-290 lbs.) gd-ch.	6.25@ 6.50	6.40@ 6.55	6.00@ 6.20	5.90@ 6.10	5.65@ 6.00
(290-350 lbs.) gd-ch.	6.15@ 6.45	6.15@ 6.50	5.75@ 6.10	5.65@ 6.00	5.40@ 6.00
Pkg. sows (275-350 lbs.) good.	5.30@ 5.60	5.25@ 5.50	5.25@ 5.35	5.15@ 5.35	4.90@ 5.00
(350-425 lbs.) good.	5.15@ 5.50	5.15@ 5.40	5.20@ 5.30	5.10@ 5.25	4.85@ 5.00
(425-550 lbs.) good.	4.90@ 5.30	5.00@ 5.35	5.10@ 5.25	4.85@ 5.15	4.75@ 5.00
(275-550 lbs.) medium.	4.35@ 5.20	4.50@ 5.15	4.00@ 5.15	4.50@ 5.10	4.25@ 5.00
Sltr. pigs (100-130 lbs.) gd-ch.	3.90@ 5.25	3.50@ 5.00	3.00@ 4.25	3.50@ 4.75	3.50@ 4.50
Av. cost & wt. Wed. (pigs excl.)	5.62-251 lbs.	5.47-210 lbs.	5.06-244 lbs.	5.22-231 lbs.	

Sltr. Cattle, Calves & Vealers:

STEERS:										
(550-900 lbs.) choice	6.25@	8.00	6.50@	7.75	5.75@	7.75	6.00@	7.50	5.75@	7.75
Good	5.50@	7.25	5.50@	7.25	5.25@	7.00	5.00@	6.75	5.00@	6.75
Medium	3.75@	5.75	4.00@	6.25	3.75@	5.50	3.50@	5.50	3.50@	5.25
Common	2.25@	4.00	2.75@	4.00	2.25@	3.75	2.25@	3.50	1.75@	3.75

STEERS:							
(900-1100 lbs.) choice	7.50@ 9.00	7.25@ 9.00	7.00@ 8.75	6.75@ 8.00	6.75@ 8.50		
Good	5.75@ 8.00	6.00@ 8.00	5.50@ 7.75	5.50@ 7.25	5.00@ 7.00		
Medium	4.00@ 5.75	4.00@ 6.25	3.75@ 5.50	3.50@ 5.75	3.75@ 5.25		
Common	2.50@ 4.50	2.75@ 4.25	2.25@ 4.25	2.25@ 3.75	2.00@ 4.00		

STEERS:						
(1100-1300 lbs.) choice	8.00@ 9.50	8.00@ 9.00	7.75@ 9.00	7.25@ 8.50	7.25@ 8.75	
Good	6.00@ 8.50	6.25@ 8.25	5.50@ 8.00	5.75@ 7.75	5.50@ 7.50	
Medium	4.75@ 6.75	4.25@ 6.75	4.25@ 6.00	3.75@ 6.00	4.00@ 6.00	

STEERS:						
(1300-1500 lbs.) choice	8.50@ 9.50	8.25@ 9.00	8.00@ 9.00	7.75@ 8.50	7.50@ 8.75	
Good	6.75@ 8.50	6.75@ 8.25	6.00@ 8.00	6.00@ 7.75	6.00@ 7.75	

HEIFERS:						
(550-750 lbs.) choice	5.75@ 7.00	6.00@ 6.75	5.75@ 6.50	5.75@ 6.50	5.25@ 6.50	
Good	4.50@ 5.75	5.00@ 6.00	4.50@ 5.75	4.75@ 5.75	4.00@ 5.25	
Com-med.	2.25@ 4.50	2.25@ 5.00	2.25@ 4.50	2.00@ 4.85	1.50@ 4.00	

HEIFERS:						
(750-900 lbs.) gd-ch.....	5.00@	7.25	5.00@	7.25	4.85@ 6.75 4.50@ 6.75
Com-med.	2.50@	5.00	2.50@	5.25	2.25@ 5.00 2.00@ 4.75

COWS:	Good	2.75@ 4.25	3.00@ 3.75	2.75@ 3.75	2.75@ 3.50	2.50@ 3.50
Com-med.		2.00@ 2.75	2.00@ 3.00	2.00@ 2.75	1.75@ 2.75	1.75@ 2.50
Low-cut-cut		1.25@ 2.25	.75@ 2.00	1.25@ 2.00	1.00@ 1.75	1.00@ 1.75

BULLS:	(Yrls. Ex. Beef) good	2.75@ 3.50	2.75@ 3.40	2.60@ 3.25	2.50@ 2.85	2.50@ 3.00
Cut-med.		2.00@ 3.25	1.50@ 2.75	1.50@ 2.60	1.00@ 2.50	1.50@ 2.50

Cut-med.	2.00@ 3.25	1.00@ 2.75	1.00@ 2.00	1.00@ 2.00	1.00@ 2.00	
VEALERS:						
Gd-ch.	5.75@ 7.00	5.25@ 6.25	3.50@ 4.50	4.00@ 5.50	4.00@ 5.50	
Medium	3.50@ 5.75	4.00@ 5.25	2.50@ 3.50	3.00@ 4.00	2.50@ 4.00	
Cut-com.	2.50@ 3.50	1.50@ 4.00	1.50@ 2.50	1.50@ 3.00	1.50@ 2.50	

Cur-com.	2.00@ 3.50	1.00@ 4.00	1.00@ 2.50	1.00@ 3.00	1.00@ 2.00	
CALVES:						
(250-500 lbs.) gd-ch.	4.00@ 6.25	4.50@ 6.00	3.00@ 5.25	3.00@ 5.75	3.50@ 5.50	
Com-med.	2.00@ 4.00	2.50@ 4.50	1.50@ 3.00	1.50@ 3.00	1.75@ 3.50	

Sltr. Sheep and Lambs:						
LAMBS:						
(90 lbs. down) gd-ch.....	6.00@ 7.10	6.25@ 6.75	5.75@ 6.35	5.75@ 6.35	5.75@ 6.50	
Com-med.	4.25@ 6.10	3.50@ 6.25	3.75@ 5.75	3.75@ 5.75	4.00@ 5.75	

YEARLING WETHERS:						
(90-110 lbs.) gd-ch.....	4.85@ 5.50	5.00@ 5.75	4.50@ 5.50	4.25@ 5.25	5.25@ 5.50	
Medium	4.60@ 5.00	4.25@ 5.00	4.00@ 4.50	3.50@ 4.25	4.25@ 5.25	

EWES:						
(90-120 lbs.)	gd-ch.....	2.40@ 3.00	2.00@ 2.50	2.25@ 3.00	2.25@ 2.75	2.25@ 3.00
(120-150 lbs.)	gd-ch.....	2.00@ 2.85	1.50@ 2.25	1.75@ 2.75	2.00@ 2.50	1.50@ 3.00
(All weights)	com-med.....	1.50@ 2.50	1.00@ 2.00	.75@ 2.25	1.25@ 2.25	1.00@ 2.50

Omaha	6,000	5,500	3,500	Cincinnati	6,065	1,864	2,867
St. Louis	6,100	6,000	1,500	Denver	12,558	11,526	2,752
St. Joseph	4,100	3,500	5,000	St. Paul	20,147	18,438	11,004
Sioux City	6,000	4,000	3,500	Milwaukee	1,885	1,683	5,139
St. Paul	8,600	4,000	2,000				
Fort Worth	3,000	1,000	500	Total	330,112	272,692	153,045
Denver	4,600	600	15,000				
Wichita	400	800	300				
Indianapolis	3,500	5,000	800				
Pittsburgh	100	400	800				
Cincinnati	2,500	3,300	1,600				
Buffalo	500	1,300	1,000				
Oklahoma City	3,800	1,200	300				

Chicago	100,847	52,847	102,890
Kansas City	54,842	85,732	
Omaha	32,541	43,501	39,843
East St. Louis	23,878	24,460	34,748
St. Joseph	23,519	27,501	21,272
Sioux City	31,760	28,080	23,645
Denver	5,261	8,521	8,521
Philadelphia	14,961	11,431	18,

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"MEAT in Neat Cloth Bags Appeals to Me!"

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It's FLAVOR that counts in SAUSAGE

It is an axiom in the meat industry that a profitable volume of sales usually coincides with a profitable volume of sausage business. The most important factor in building sausage is FLAVOR.

You can make pork sausage that is outstanding in delicious, tempting flavor and aroma . . . a well seasoned, easily digestible, wholesome food, by using unadulterated and unbleached Legg's Old Plantation Pork Sausage Seasoning. It is scientifically blended from pure wholesome spices. Its flavor is approved by Good Housekeeping. Write for a trial sample, free.

A.C. LEGG PACKING CO., INC.

BIRMINGHAM, ALABAMA,
"WORLD'S LARGEST BLENDERS OF SAUSAGE"



U.S.A.
"SEASONINGS"

CHICAGO SECTION

O. F. Benz, director of sales, Du Pont Cellophane Company, was a Chicago visitor this week.

C. H. Romeiser, provision department, Wilson & Co., is on an extended fishing tour in the northern regions of Michigan and Wisconsin.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 42,322 cattle, 7,904 calves, 30,860 hogs and 12,130 sheep.

D. W. Allerdice, in charge of the beef department of Kingan & Co., Indianapolis, Ind., was in Chicago on business during the past week.

Clarence Mange, of Menges-Mange, Inc., St. Louis, packinghouse engineers and equipment manufacturers, was in Chicago this week.

W. F. Gohlke, vice president and general manager, Walker Austex Chili Co., Austin, Texas, is spending some time in Chicago on a combined business and pleasure trip.

Martin Seligman, sales manager of the Pelocel Company, Brooklyn, N. Y., manufacturers of transparent sausage casings, was in Chicago recently interesting the trade in his product.

A message from John W. Hall indicates that he is having a grand time on his trip through Ireland. For souvenirs for his friends John threatens to bring back some nice red-headed colleens.

Arthur W. Collat, of the New York office of the Independent Casing Co., Chicago, is spending two weeks in the city on a combined business and pleasure trip, viewing A Century of Progress and other points of interest about Chicago.

W. G. Dunnett, secretary to the general superintendent of Swift & Co., Chicago, since 1929, and connected with the company for 30 years, has been appointed assistant superintendent of the Plankinton Packing Co., Milwaukee, Wis. His transfer became effective July 30.

Friends of president T. W. Taliaferro, Hammond Standish & Co., Detroit, were shocked to learn this week of the death of his daughter, Mary, as the result of being thrown from her horse while riding in the country near their beautiful Greenfield Farms home.

H. D. Tefft, director of the department of packinghouse practice, Institute of American Meat Packers, spent a week recently with his family on a fishing trip in the upper peninsula of Michigan. He reports a big catch of fish and a good time generally.

Provision shipments from Chicago for the week ended Aug. 11, 1934, with comparisons, were reported as follows:

	Week Aug. 11.	Previous week.	Same week, '33.
Cured meats, lbs.	24,016,000	25,659,000	17,981,000
Fresh meats, lbs.	44,315,000	39,162,000	38,084,000
Lard, lbs.	4,775,000	3,186,000	4,735,000

Armour and Company announces the appointment of Henry K. Nanz as manager of the branch house business at Brook and Main Streets, Louisville, Ky. Mr. Nanz has been connected with the Louisville branch house since 1908 and was appointed assistant manager a year ago. He succeeds S. R. Richardson, who will be transferred to other duties in the Armour organization.

PACKER VETERAN PASSES.

John M. Wanner, a veteran of the meat packing industry, passed away not long ago at his home in Capitol View, Md., at the age of 77 years. For many years Mr. Wanner was superintendent of the old G. H. Hammond Company plant at Hammond, Ind., and later opened the Hammond plant at St. Joseph, Mo. He was associated with Morris & Company at Chicago, and after his retirement he served as a consulting packinghouse expert, especially in the line of modern equipment and methods. He made his headquarters at Baltimore, Md., and had served many packers in this capacity.

Later he went into the sales work with Westinghouse, and at the age of 74 won first prize in a national sales contest, having sold more Westinghouse refrigerators than any other retail salesman in the United States.

He was a life-long reader of THE NATIONAL PROVISIONER, and a faithful correspondent on matters of interest and helpfulness to the industry. He is survived by his wife and a son, Harry M. Wanner, of Kensington, Md., and by two sisters.

OREGON PACKER IS DEAD.

Milton J. Jones, head of Jones Market, Portland, Ore., died at his home in Portland on August 8 after a short illness. The meat business which he started there some 40 years ago is about to move into its own modern packing plant at Southwest First ave. and Washington st.

Five years ago Mr. Jones discontinued his retail store, and since then had confined his activity to the wholesale meat and packing business. He had great faith in the future and demonstrated it by ordering construction of the new packing plant during the lowest part of the depression. Surviving are his widow, Ethel S. Jones, and a sister, Emma N. Jones.

HIDE AND LEATHER OUTING.

Hide and Leather Association of Chicago held its last official outing for 1934 on Friday, August 17, at the Medinah Country Club. As usual, the party was an outstanding success, golf being the main feature. The committee in charge of the event, to whom the members gave a vote of thanks for a successful day, were George H. Elliott, chairman; G. D. Fitch, head of the hide department of Wilson & Co., co-chairman; L. J. Huch and W. B. Eisendrath.

FINANCIAL NOTES.

First National Stores reports \$1,088,515 net profit for June quarter, equal to \$1.23 on 815,067 common shares against \$1.331,468 or \$1.53 on 814,116 common shares in quarter ended July 1, 1933. Surplus June 30 was \$13,314,008 against \$11,725,345 a year earlier.

The board of directors of John Morrell & Co., Inc., Ottumwa, Ia., at a meeting held August 14, 1934, declared a quarterly dividend of 75 cents per share upon the company's common stock, payable September 15, 1934, to stockholders of record at the close of business August 25, 1934.

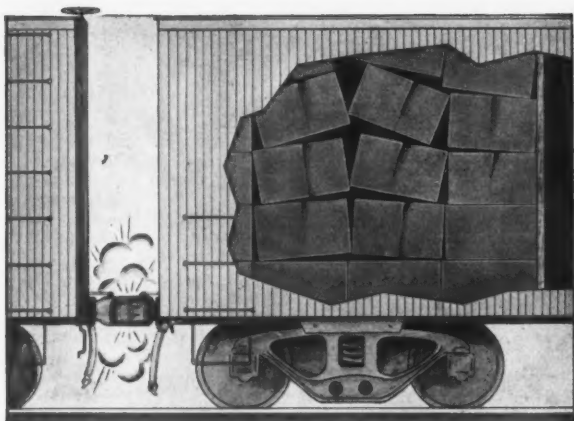
Sales of the Kroger Grocery and Baking Company for the seventh four-week period ending July 14, totaled \$16,763,031 compared with \$17,000,963 for the same period a year ago, a decrease of \$237,932. Cumulative totals for the first seven periods, however, showed an increase of \$9,220,902 or 8 per cent in sales over the same period of 1933.

A net profit of \$5,822,712 after charges and taxes has been reported by the General Foods Corporation, New York City, for the first six months of this year ended June 30. The profit equals \$1.12 a share on the common stock outstanding, and is a slight decrease from the earnings for the same period last year of \$6,342,562.

PACKER AND FOOD STOCKS.

Price ranges of packers', leather companies', chain stores' and food manufacturers' listed stocks, Aug. 15, 1934, or nearest previous date, with number of shares dealt in during week, and closing prices, Aug. 15, 1934:

	Sales.	High.	Low.	Close.
	Week ended Aug. 15.	Aug. 15.	Aug. 15.	Aug. 8.
Amal. Leather. 2,000	3	3	3	2%
Do. Pfd.	30
Amer. H. & L. 900	6 1/4	6 1/4	6 1/4	5 1/4
Do. Pfd.	23 1/4	23 1/4	23 1/4	21 1/4
Amer. Stores. 400	41	41	41	42
Armour Ill. n. 61,500	6 1/4	6 1/4	6 1/4	5%
Do. Pfd. n. 5,500	59	58	59	57
Do. Pfd.	2,800	70 1/4	69 1/4	67
Do. Del. Pfd. 200	63	93	93	92
Bechnut Pack. 400	64	62	64	61 1/2
Bohack H. C.	8
Do. Pfd.	50
Chick. Co. Oil. 2,800	27 1/4	27 1/4	27 1/4	27 1/4
Childs Co.	500	4%	4%	4%
Cudahy Pack.	2,000	48 1/4	48 1/4	46 1/4
First Nat. str. 1,400	64 1/2	64	64	67
Gen. Foods	9,700	29 1/2	29 1/2	28 1/2
Gobel Co.	7,100	5 1/4	5	4 1/4
Gr. A. & P. 1st Pfd. 110	125	125	125	125 1/4
Do. New	60	130	130	130
Hormel, G. A.	18
Hygrade Food.	600	4 1/4	3 1/4	3
Kroger G. & B. 3,200	29 1/2	28 1/4	29 1/4	29
Libby McNeill. 50,800	7 1/4	7	7	6%
McMarr Stores.	8 1/4
Mayer, Oscar.	5 1/4
Mickelberry Co. 800	1%	1%	1%	1
M. & H. Pfd.	6 1/4
Morrell & Co.	300	50 1/2	50 1/2	47
Nat. Fd. Pd. A.	1 1/4
Do. B.	1 1/4
Nat. Leather.	450	1 1/4	1 1/4	1
Nat. Tea	2,000	10 1/4	10 1/4	9 1/4
Proc. & Gamb. 5,200	37 1/2	37	37	35 1/2
Do. Pr. Pfd.	30	114	114	114
Rath Pack.	50	30	30	30
Safeway Strs.	2,400	46 1/4	46	45
Do. 6% Pfd. 180	104	104	104	104
Do. 7% Pfd. 130	109	109	109	109 1/4
Stahl Meyer	5%
Swift & Co. 44,300	18 1/2	18	18	18
Do. Intl.	36,650	36 1/2	36	35 1/4
Tranz Pork	10 1/2
U. S. Cold Stor.	38 1/2
U. S. Leather.	2,100	6	6	6
Do. A.	1,600	10 1/2	10 1/2	8%
Do. Pr. Pfd.	58
Wesson Oil	13,700	26 1/2	25	25%
Do. Pfd.	620	61	61	61
Wilson & Co.	5,500	7 1/4	7 1/4	6 1/4
Do. A.	27,700	23 1/2	22 1/2	21 1/2
Do. Pfd.	2,300	70	70	70



THOUSANDS OF POUNDS OF PRESSURE ARE EXERTED WHEN THESE CARS MEET

● Surveys show that over 60% of the damage to goods in transit is caused by failure to withstand such impacts.

Container Corporation shipping containers are especially designed to resist these crushing forces.

Write for details.

CONTAINER CORPORATION OF AMERICA

GENERAL OFFICES—111 WEST WASHINGTON STREET, CHICAGO
MILLS AND FACTORIES AT STRATEGIC LOCATIONS

A Flavorable Food Talk



Fine for Canned Foods
Excellent for Meat Seasonings
Perfect for Salad Dressings

Use the PURE JUICE

It is more desirable

We Produce Onion Juice Also

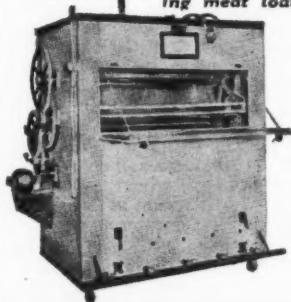
SEASLIC, Inc.

1415-25 W. 37th Street, Chicago, Ill.

RANDALL Efficiency Revolving Bake Oven

Gas or Electric

will produce well baked, attractive looking meat loaves that will increase your sales and profits



Designed for greater operating economy and highest baking qualities. Reasonably priced. Insulated with magnesia block. Fitted with motor, ready to connect to light or power line. Floor space required: 72" by 44" deep; height 72". Oven not sectional—shipped complete, as shown. No installation expenses. Provided with damper and safety flues. Capacity: 64 4-lb. loaves. Has 6 revolving shelves each 48" long by 9 1/4" wide.

R. T. RANDALL & CO.
331 N. 2nd St., Philadelphia

For Quality Meat Products

KUTMIXER

Write for circular

THE HOTTMANN MACHINE CO.

3325 ALLEN STREET



PHILADELPHIA, PA.

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

FUTURE PRICES.

SATURDAY, AUGUST 11, 1934.

	Open.	High.	Low.	Close.
LARD—				
Sept.	8.05-7.92½	8.12½	7.85	7.87½
Oct.	8.10-8.00	8.27½	8.00	8.00
Nov.	8.20			8.20ax
Dec.	8.55-8.45	8.62½	8.35	8.55b
Jan.	8.75-8.55	8.75	8.50	8.52½ax
CLEAR BELLIES—				
Sept.	10.75	10.87½	10.75	10.87½b
Oct.	11.30	11.50	11.10	11.10b

MONDAY, AUGUST 13, 1934.

	Open.	High.	Low.	Close.
LARD—				
Sept.	7.92½	8.25	7.92½	8.20
Oct.	8.00-05	8.32½	8.00	8.30b
Nov.				8.40b
Dec.	8.40-37½	8.75	8.37½	8.67½
Jan.	8.57½	8.87½	8.57½	8.82½
CLEAR BELLIES—				
Sept.	10.90	11.12½	10.90	11.12½
Oct.	11.37½			11.37½

TUESDAY, AUGUST 14, 1934.

	Open.	High.	Low.	Close.
LARD—				
Sept.	8.35-40	8.47½	8.35	8.40
Oct.	8.50	8.80	8.50	8.55ax
Nov.	8.70			8.70
Dec.	8.85-95	8.97½	8.85	8.90ax
Jan.	9.00-9.05	9.15	9.00	9.05
CLEAR BELLIES—				
Sept.	11.35	11.62½	11.35	11.62½
Oct.	11.65	11.87½	11.65	11.87½

WEDNESDAY, AUGUST 15, 1934.

	Open.	High.	Low.	Close.
LARD—				
Sept.	8.35	8.45	8.30	8.37½
Oct.	8.47-45	8.55	8.42½	8.50ax
Nov.				8.70ax
Dec.	8.87½-80	8.90	8.77½	8.87½ax
Jan.	8.97½	9.07½	8.92½	9.02½
CLEAR BELLIES—				
Sept.	11.85	11.87½	11.75	11.75
Oct.	12.10	12.10	12.00	12.00

THURSDAY, AUGUST 16, 1934.

	Open.	High.	Low.	Close.
LARD—				
Sept.	8.50-55	8.62½	8.45	8.52½b
Oct.	8.72½	8.72½	8.57½	8.65b
Nov.				8.80b
Dec.	8.97½-9.00	9.10	8.95	9.00b
Jan.	9.15-20	9.22½	9.07½	9.17½
CLEAR BELLIES—				
Sept.	12.00	12.15	11.95	12.05ax
Oct.	12.25	12.37½	12.15	12.25ax

FRIDAY, AUGUST 17, 1934.

	Open.	High.	Low.	Close.
LARD—				
Sept.	8.60	8.60	8.47½	8.47½ax
Oct.	8.70	8.70	8.57½	8.57½ax
Nov.				8.75b
Dec.	9.00-9.05	9.07½	8.90	8.92½b
Jan.	9.17½	9.20	9.07½	9.07½
CLEAR BELLIES—				
Sept.	12.10	12.15	12.10	12.10ax
Oct.	12.37½	12.37½	12.30	12.30ax

Key: ax, asked; b, bid; n, nom; —, split.

CASH PRICES.

Based on actual carlot trading Thursday, August 16, 1934.

REGULAR HAMS.

	Green.	*S. P.
8-10	14½	14½
10-12	14½	14½
12-14	14½	14½
14-16	14½	15
16-18 range	14½	15

BOILING HAMS.

	Green.	*S. P.
16-18	16½	15½
18-20	16½	15½
20-22	16½	15½
16-22 range	16½	15½

SKINNED HAMS.

	Green.	*S. P.
10-12	17	16
12-14	17½	16½
14-16	17½	16½
16-18	17½	16½
18-20	17½	16½
20-22	17½	16½
22-24	17½	16½
24-26	17½	16½
26-30	17½	16½
30-35	17½	16½

PICNICS.

	Green.	*S. P.
4-6	10	9½
6-8	10	9½
8-10	10	9
10-12	10	9
12-14	10	9

Short Shank ¼c over.

BELLIES.

(Square cut seedless)
(S. P. ¼c under D. C.)

	Green.	*D. C.
6-8	16	16
8-10	16	16
10-12	16	16
12-14	16	15½
14-16	16	15½
16-18	16	15

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	12½	12½
16-18	12½	12½
18-20	12½	12½
20-25	12½	12½
25-30	12½	12½
30-35	12½	12½
35-40	12½	12½
40-50	11½	11½
50-60	11½	11½

D. S. FAT BACKS.

8-10	9	9
10-12	9½	9½
12-14	9½	9½
14-16	9½	9½
16-18	10	10
18-20	10½	10½
20-25	10½	10½

OTHER D. S. MEATS.

Extra Short Cleans	35-45	12n
Extra Short Ribs	35-45	12n
Regular Plates	6-8	8½
Clear Plates	4-6	8½
Jowl Butts		8
Green Square Jowls		8½
Green Rough Jowls		8½

LARD.

Prime Steam, cash	8.42½	
Prime Steam, loose	7.87½	
Refined, boxed, N. Y.—Export	unquoted	
Neutral, in tierces	8.75	
Raw Leaf	8.00	

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	7	9
Cinnamon	13	17
Cloves	14½	18
Coriander	7	8½
Ginger		10
Mace, Banda	55	67
Nutmeg		16
Pepper, black	11½	13½
Pepper, Cayenne	22	22
Pepper, red		16
Pepper, white	21	24

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Aug. 11, 1934:

PORK.

	Week ended Aug. 11, 1934, bbls.	Week ended Aug. 12, 1933, bbls.	Nov. 1, 1933 to Aug. 11, 1934, bbls.
Total	45	45	2,337
United Kingdom			1,839
Continent			899
West Indies			209

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
Total	1,084	1,371	104,865
United Kingdom	896	1,264	96,773
Continent	119	101	6,966
West Indies	1	2	108
Canada			217
Other countries	18		801

LARD.

	M lbs.	M lbs.	M lbs.
Total	5,059	9,390	311,910
United Kingdom	4,431	7,933	235,852
Continent	103	939	74,293
Sth. and Ctl. America	338		7,875
West Indies	97	388	4,062
Canada			6
Other countries			22

TOTAL EXPORTS BY PORTS.

	Bacon and Hams, Bbls.	Lard, M lbs.
From		
New York	579	1,187
Baltimore	22	131
Boston		90
New Orleans		426
Montreal	482	3,216
Halifax	1	9
Total week	1,094	5,059
Previous week	1,418	4,046
2 weeks ago	85	7,520
Cor. week 1933	45	9,260

SUMMARY OF EXPORTS FROM NOVEMBER 1, 1933, TO AUGUST 11, 1934.

	1933 to 1934, bbls.	1933 to 1934, M lbs.	De-crease.
Pork, M lbs.	467	1,460	1,002
Bacon and hams, M lbs.	105,805	58,194	47,671
Lard, M lbs.	311,910	362,721	50,811

CURING MATERIALS.

	Cwt.	Sacks.
Nitrite of soda, per 100 lbs. (1 to 4 bbls. delivered.)	\$9.08	
(5 or more bbls. per 100 lbs. delivered)	8.83	
Salt peter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated	6.12½	5.90
Small crystals	7.12½	6.90
Medium crystals	7.50	7.25
Large crystals	7.87½	7.65
Dbl. reft. gran. nitrate of soda	8½	8.25
Salt, per ton, in carlots only, f.o.b. Chicago:		
Granulated	\$6.00	
Medium, air dried	9.10	
Kila dried	10.00	
Detroit rock, carlots, per ton, f.o.b. Chicago	6.60	
Sugar—		
Raw sugar, 90 basis, f.o.b. New Orleans		63.20
Second sugar, 90 basis		none
Standard gran., f.o.b. refiners (2%)		64.75
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%		64.25
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%		64.25

ANIMAL OILS.

	@10
Prime edible	@ 9½
Prime inedible	@ 9½
Headlight	@ 9½
Prime W. S.	@ 8½
Extra W. S.	@ 8½
Extra lard oil	@ 8½
No. 1 lard oil	@ 7½
No. 2 lard oil	@ 7
Acidless tallow oil	@ 7½
20° neatfoot oil	@ 16
Pure neatfoot oil	@ 12½
Special neatfoot oil	@ 8½
Extra neatfoot oil	@ 8½
No. 1 neatfoot oil	@ 8

Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

	@1.42½
Ash pork barrels, black iron hoops	@1.42½
Oak pork barrels, black iron hoops	@1.32½
Ash pork barrels, galv. iron hoops	@1.47½
Oak pork barrels, galv. iron hoops	@1.40
White oak ham tierces	@2.25
Red oak lard tierces	@1.97½
White oak lard tierces	@2.10

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

Week ending August 18, 1934

Page 49



Meat Grinder Plates

and



Knives

The Most Serviceable and Economical in Existence

An impartial test of 30,000 pounds of meat a day for two years and still in first-class condition—proves their superiority. Used exclusively by all

large packers and over 75% of the leading sausage manufacturers in the country. There's a reason! Send for further information and price list.

THE SPECIALTY MANUFACTURERS SALES CO.

2021 Grace Street Chas. W. Diekmann, 'Phone: LAReview 4325 Chicago, Illinois



PEACOCK BRAND
PACKINGHOUSE SPECIALTIES

QUALITY
IS ALWAYS
IN STYLE
WHEN
YOUR
SAUSAGE
AND OTHER
PROCESSED MEATS
ARE PREPARED
WITH
PEACOCK BRAND
PRODUCTS

Wm J. Stange Co.
CHICAGO

STOCKINETTE

BAGS and TUBING for BEEF—HAM—LAMB
SHEEP—PIGS—CUTS—CALVES
FRANKS, Etc.

*We Have Used Colors to Designate Sizes
for Several Years*

E. S. HALSTED & CO., Inc.

64 PEARL ST., NEW YORK CITY
Joseph Wahlman, Dept. Mgr.
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876



Sheep Bag

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

**PROVISION
BROKER**

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

THE CUDAHY PACKING CO.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street

Chicago, U. S. A.

SMITH, BRUBAKER & EGAN

ARCHITECT & ENGINEERS

30 No. LaSALLE ST.

CHICAGO, ILLINOIS.

SERVING
THE MEAT PACKING INDUSTRY

BUYERS of hog and sheep casings can
make direct connections with
experienced American in China. Apply:

M. SILVER

799 Liberty Street
Springfield, Mass.

Cable

"Hansabrit"
Shanghai, China

H. P. HENSCHEN

ARCHITECT

Established since 1909

PACKING PLANTS — PLANT ADDITIONS
RECONDITIONING FOR GOVT. INSPECTION

59 E. Van Buren St., Chicago, Ill.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		Cor. week, 1933.	
Week ended Aug. 15, 1934.			
Prime native steers—		11 1/2 @ 12	
400-600	13 @ 13 1/2	11 @ 11 1/2	
600-800	12 @ 13 1/2	9 1/2 @ 10	
800-1000	15 @ 15 1/2		
Good native steers—			
400-600	11 1/2 @ 12 1/2	10 @ 10 1/2	
600-800	11 @ 11 1/2	9 1/2 @ 10	
800-1000	13 1/2 @ 14	9 @ 9 1/2	
Medium steers—			
400-600	10 1/2 @ 11 1/2	9 1/2 @ 10	
600-800	11 @ 11 1/2	9 @ 9 1/2	
800-1000	12 1/2 @ 13 1/2	8 1/2 @ 9	
Hefers, good, 400-600	11 1/2 @ 12 1/2	9 @ 9 1/2	
Cows, 400-600	8 1/2 @ 9	8 @ 8 1/2	
Hind quarters, choice	@ 17 1/2	@ 16	
Fore quarters, choice	@ 11 1/2	@ 8	

Beef Cuts.

Steer loins, prime	unquoted	@ 21
Steer loins, No. 1	unquoted	@ 20
Steer short loins, prime	unquoted	@ 30
Steer short loins, No. 1	unquoted	@ 28
Steer short loins, No. 2	unquoted	@ 25
Steer loin ends (hips)	unquoted	@ 22
Steer loin ends, No. 2	unquoted	@ 20
Cow loins	unquoted	@ 15 1/2
Cow short loins	unquoted	@ 12
Cow loin ends (hips)	unquoted	@ 16
Steer ribs, prime	unquoted	@ 14
Steer ribs, No. 1	unquoted	@ 12
Steer ribs, No. 2	unquoted	@ 11
Cow ribs, No. 2	unquoted	@ 10
Cow ribs, No. 3	unquoted	@ 10
Steer rounds, prime	unquoted	@ 10
Steer rounds, No. 1	unquoted	@ 13 1/2
Steer rounds, No. 2	unquoted	@ 13
Steer chuck, prime	unquoted	@ 10
Steer chuck, No. 1	unquoted	@ 9 1/2
Steer chuck, No. 2	unquoted	@ 10
Cow rounds	unquoted	@ 10
Cow chucks	unquoted	@ 7 1/2
Steer plates	unquoted	@ 6 1/2
Medium plates	unquoted	@ 6
Briskets, No. 1	unquoted	@ 12
Steer navel ends	unquoted	@ 5 1/2
Cow navel ends	unquoted	@ 3 1/2
Pure shanks	unquoted	@ 5
Hind shanks	unquoted	@ 4
Strip loins, No. 1	unquoted	@ 65
Strip loins, No. 2	unquoted	@ 62
Striploin butts, No. 1	unquoted	@ 25
Striploin butts, No. 2	unquoted	@ 18
Beef tenderloins, No. 1	unquoted	@ 80
Beef tenderloins, No. 2	unquoted	@ 50
Bump butts	unquoted	@ 18
Flank steaks	unquoted	@ 18
Shoulder clods	unquoted	@ 8 1/2
Hanging tenderloins	unquoted	@ 6
Insides, green, 6 @ 8 lbs.	unquoted	@ 14 1/2
Outsides, green, 5 @ 6 lbs.	unquoted	@ 8 1/2
Knuckles, green 5 @ 6 lbs.	unquoted	@ 8 1/2

Beef Products.

Brains (per lb.)	@ 6	@ 5
Hearts	@ 6	@ 5
Tongues	@ 17	@ 16
Sweetbreads	@ 19	@ 15
Ox-tail, per lb.	@ 5	@ 5
Peas, plain	@ 4	@ 3 1/2
Peas, tripe, H. C.	@ 5	@ 5
Livers	@ 12	@ 9
Kidneys, per lb.	@ 8	@ 8

Veal.

Choice carcass	9 @ 10	10 @ 11
Good carcass	7 @ 8	9 @ 10
Good saddles	10 @ 13	12 @ 13
Good racks	6 @ 8	6 @ 8
Medium racks	5 @ 6	4 @ 5

Veal Products.

Brains, each	@ 7	@ 5
Sweetbreads	@ 34	@ 25
Calf livers	@ 35	@ 32

Lamb.

Choice lambs	@ 16	@ 15
Medium lambs	@ 14	@ 13
Choice saddles	@ 18	@ 18
Medium saddles	@ 16	@ 16
Choice fores	@ 14	@ 14
Medium fores	@ 12	@ 12
Lamb fries, per lb.	@ 26	@ 25
Lamb tongues, per lb.	@ 12	@ 15
Lamb kidneys, per lb.	@ 25	@ 15

Mutton.

Heavy sheep	@ 3	@ 3
Light sheep	@ 6	@ 6
Heavy saddles	@ 4	@ 4
Light saddles	@ 9	@ 9
Heavy fores	@ 2	@ 2
Light fores	@ 5	@ 5
Mutton legs	@ 10	@ 10
Mutton loins	@ 8	@ 8
Mutton stew	@ 3	@ 3
Sheep tongues	@ 12	@ 9
Sheep heads, each	@ 10	@ 10

Fresh Pork, etc.

Pork loins, 8 @ 10 lbs. av.	@ 17	@ 12
Picnic shoulders	@ 11 1/2	@ 7
Skinned shoulders	@ 11 1/2	@ 6
Tenderloins	@ 26	@ 20
Spare ribs	@ 8	@ 4 1/2
Back fat	@ 9	@ 4
Boston butts	@ 14	@ 8
Boneless butts, cellar trim, 2 @ 4	@ 19	@ 11 1/2
Hocks	@ 7	@ 5
Tails	@ 6	@ 3
Neck bones	@ 3	@ 1 1/2
Slip bones	@ 6	@ 4
Blade bones	@ 8	@ 4
Pigs' feet	@ 3	@ 2
Kidneys, per lb.	@ 8	@ 4 1/2
Livers	@ 7	@ 3 1/2
Brains	@ 7	@ 3
Ears	@ 6	@ 3
Snouts	@ 5	@ 3
Heads	@ 5	@ 4

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons	@ 23 1/2
Country style sausage, fresh in links	@ 16 1/2
Country style sausage, fresh in bulk	@ 14 1/2
Country style sausage, smoked	@ 18 1/2
Frankfurts in sheep casings	@ 19 1/2
Frankfurts in hog casings	@ 17 1/2
Bologna in beef bungs, choice	@ 15
Bologna in beef middles, choice	@ 16 1/2
Liver sausage, in hog bungs	@ 14 1/2
Smoked liver sausage in hog bungs	@ 17
Liver sausage in hog bungs	@ 17
Head cheese	@ 12
New England luncheon specialty	@ 20 1/2
Mixed luncheon specialty, choice	@ 17 1/2
Tongue sausage	@ 24
Blood sausage	@ 16
Souse	@ 17
Polish sausage	@ 17

DRY SAUSAGE.

Corvelat, choice in hog bungs	@ 28
Thuringer corvelat	@ 18 1/2
Farmer	@ 26
Holsteiner	@ 24
B. O. salami, choice	@ 24
Milano salami, choice, in hog bungs	@ 24
B. O. salami, new condition	@ 17 1/2
Frissac, choice, in hog middles	@ 20
Genoa style salami	@ 28
Pepperoni	@ 28
Mortadella, new condition	@ 27
Capicola	@ 28
Italian style hams	@ 28
Virginia hams	@ 33

SAUSAGE MATERIALS.

(F.O.B. CHICAGO, carlot basis.)

Regular pork trimmings	@ 7 1/2
Special lean pork trimmings	@ 12
Extra lean pork trimmings	@ 14
Pork cheek meat	7 1/2 @ 8
Pork hearts	5 1/2 @ 6
Pork livers	5 1/2 @ 5 1/2
Native boneless bull meat (heavy)	@ 7
Shank meat	@ 5 1/2
Boneless chucks	@ 6 1/2
Beef trimmings	@ 4 1/2
Beef cheeks (trimmed)	@ 3 1/2
Dressed canners, 350 lbs. and up	@ 4 1/2
Dressed cutter cows, 400 lbs. and up	@ 4 1/2
Dr. Bologna bulls, 600 lbs. and up	5 1/2 @ 5 1/2
Beef tripe	@ 1 1/2
Pork tongue, canner trim, S.P.	@ 15

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@ 30
Domestic rounds, 140 pack	@ 25
Export rounds, wide	@ 32
Export rounds, medium	@ 43
Export rounds, narrow	@ 45
No. 1 weasands	@ 37
No. 2 weasands	@ 33
No. 1 bungs	@ 15
No. 2 bungs	@ 11
Middles, regular	@ 12
Middles, select wide, 2 @ 2 1/2 in. diam.	1.25
Middles, select, extra wide, 2 1/2 in. and over	1.55
Dried bladders:	
12-15 in. wide, flat	1.10
10-12 in. wide, flat	1.00
8-10 in. wide, flat80
6-8 in. wide, flat60
Hog casings:	
Narrow, per 100 yds	2.15
Narrow, special, per 100 yds	1.85
Medium, regular	1.75
Wide, per 100 yds	1.60
Extra wide, per 100 yds	1.85
Export bungs28
Large prime bungs21
Medium prime bungs13
Small prime bungs09
Middles, per set16
Stomachs08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate	\$5.25
Large tins, 1 to crate	\$7.75
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate	6.25
Large tins, 1 to crate	7.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate	5.50
Large tins, 1 to crate	6.25

DRY SALT MEATS.

Clear bellies, 18 @ 20 lbs.	@ 12 1/2
Clear bellies, 14 @ 16 lbs.	@ 12 1/2
Rib bellies, 25 @ 30 lbs.	@ 9
Fat backs, 10 @ 12 lbs.	@ 9 1/2
Fat backs, 14 @ 16 lbs.	@ 9 1/2
Regular plates	@ 8 1/2
Butts	@ 7 1/2

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.	18 1/2 @ 19 1/2
Fancy skd. hams, 14 @ 16 lbs.	20 @ 21
Standard reg. hams, 14 @ 16 lbs.	17 @ 18
Picnics, 4 @ 8 lbs., short shank	12 @ 13
Picnics, 4 @ 8 lbs., long shank	10 1/2 @ 11 1/2
Fancy bacon, 6 @ 8 lbs.	20 @ 21
Standard bacon, 6 @ 8 lbs.	17 @ 18
No. 1 beef ham sets, smoked—	
Insides, 8 @ 12 lbs.	@ 21
Outsides, 5 @ 9 lbs.	16 1/2 @ 17
Knuckles, 6 @ 9 lbs.	18 @ 20
Cooked hams, choice, skin on, fattened	@ 32
Cooked hams, choice, skinless, fattened	@ 34 1/2
Cooked picnics, skin on, fattened	@ 22 1/2
Cooked picnics, skinned, fattened	@ 21 1/2
Cooked loin roll, smoked	@ 30

BARRELED PORK AND BEEF.

Mess pork, regular	@ 25.00
Family back pork, 24 to 34 pieces	@ 24.00
Family back pork, 35 to 45 pieces	@ 19.00
Clear back pork, 40 to 45 pieces	@ 23.00
Clear plate pork, 25 to 35 pieces	@ 17.00
Brisket pork	@ 18.00
Bean pork	@ 18.00
Plate beef	@ 12.00
Extra plate beef, 200 lb. bbls.	@ 13.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$12.00
Honeycomb tripe, 200-lb. bbl.	10.00
Pocket honeycomb tripe, 200-lb. bbl.	19.00
Pork feet, 200-lb. bbl.	15.50
Pork tongues, 200-lb. bbl.	73.00
Lamb tongues, short cut, 200-lb. bbl.	40.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago	@ 9 1/2
Nut, 1-lb. cartons, f.o.b. Chicago	@ 9 1/2
Pasty, 60-lb. tubs, f.o.b. Chicago	@ 10

LARD.

Prime steam, cash, Bd. Trade	@ 8.42
Prime packers' tallows, Bd. Trade	@ 7.87
Refined lard, tierces, f.o.b. Chicago	@ 9 1/2
Kettle rendered, tierces, f.o.b. Chgo.	@ 10
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 10 1/2
Neutral, in tierces, f.o.b. Chicago	@ 10
Compound, vegetable, tierces, c.a.f.	@ 8 1/2

OLEO OIL AND STEARINE.

Extra oleo oil	@ 7 1/2
Prime No. 1 oleo oil	@ 7 1/2
Prime oleo stearine, edible	@ 7

TALLOWES AND GREASES.

Edible tallow, under 1% acid, 45 titre	@ 5 1/2
Prime packers' tallows	4 1/2 @ 5
No. 1 tallow, 10% f.f.a.	4 1/2 @ 4 1/2
No. 2 tallow, 40% f.f.a.	@ 4
Choice white grease	4 1/2 @ 5
A-White grease	@ 4 1/2
B-White grease, maximum 5% acid	@ 4 1/2
Yellow grease, 10 @ 15%	4 1/2 @ 4 1/2
Brown grease, 40% f.f.a.	@ 4

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, prompt	@ 5 1/2
White, deodorized, in bbls., f.o.b. Chgo.	7 @ 7 1/2
Yellow, deodorized	7 @ 7 1/2
Soap stock, 50% f.f.a., f.o.b.	1 1/2 @ 1 1/2
Corn oil, in tanks, f.o.b. mills	@ 6
Soya bean oil, f.o.b. mills	5.7 @ 6.0
Cocconut oil, seller's tanks, f.o.b. coast	@ 2 1/2
Refined in bbls., f.o.b. Chicago	5 1/2 @ 5 1/2

RETAIL SECTION

More Profit from Hams

Slicing Cooked Ham to Please Customer and Save Loss

By GEORGE F. DENNIS.

IMPROPER handling of products in the retail meat store causes much waste and loss which must come directly out of the profits. Take a boiled ham, for example:

It is not unusual for a clerk to leave a cooked ham on the slicer until heat softens it. Then it is almost impossible to slice without the meat falling to pieces. Even if there is no loss as a result, certainly the customer is less pleased than she would be if a neater slicing job were done.

Many retailers apparently never have learned how to slice a cooked ham so as to obtain a full price for the ends. The loss taken by some retailers in boiled ham ends can be avoided by proceeding as follows:

Avoid Loss from Boiled Ham Ends.

1—Halve a few sheets of waxed paper and place at one side within convenient reach.

2—Set the slicing machine at No. 1, the same as for dried beef.

3—Start slicing the boiled ham from the end, placing one thin slice on each half-sheet of waxed paper. Continue in this manner until good slices are reached.

4—Set the slicer at No. 5 or No. 6, and build up the required amount of slices on each sheet of waxed paper, which already contains one thin slice of ham. Continue in this manner until poorer slices are again reached. Reset the slicer at No. 1 and continue slicing until the ham is consumed, placing one thin slice on each pile.

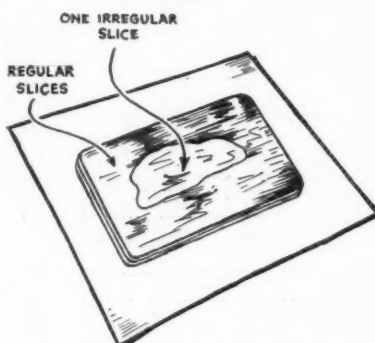
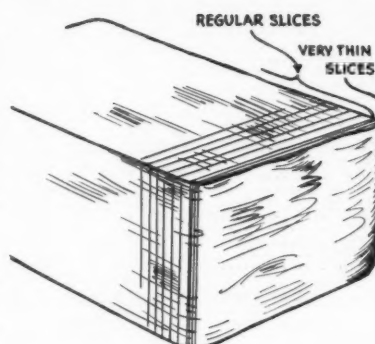
Wrapping and Packaging.

When a boiled ham is sliced up in this manner, the weight of thin slices in each package is so small as to be scarcely noticeable. Each package can be made any weight the retailer desires.

Either whole or half hams may be sliced in this manner.

The wax paper is folded over each package and the packages are placed in the showcase or cooler. If a large quantity is sliced, the amount above that required in the showcase may be kept fresh by packing it in a carton and storing in the cooler.

No cooked meats—such as meat loaves, jellied tongue, etc.—should be left on the slicer a minute longer than it takes to slice, particularly during



SAVING LOSS ON COOKED HAM.

Slicing the ham in this manner keeps up the price of the end slices.

warm weather. Meat taken from a cooler or showcase into a warm room will sweat and discolor.

When serving customers with "ready-to-serve" meats, care should be taken in wrapping to keep the package flat. If the meats are rolled they will be broken.

Retail Meat Prices

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores.

Compiled by the U. S. Bureau of Agricultural Economics. Prices are based on simple average of quotations received.

	NEW YORK.				CHICAGO.			
	Aug. 1, 1934.	Aug. 1, 1933.	Aug. 1, 1932.	Aug. 1, 1931.	Aug. 1, 1934.	Aug. 1, 1933.	Aug. 1, 1932.	Aug. 1, 1931.
Beef:								
Porterhouse steak....	.42	.39	.46	.36	.33	.38		
Sirloin steak.....	.35	.32	.41	.30	.26	.34		
Round steak.....	.34	.30	.38	.26	.22	.31		
Rib roast, 1st 6 ribs..	.26	.24	.29	.22	.20	.26		
Chuck roast.....	.18	.17	.19	.16	.14	.18		
Plate beef.....	.09	.08	.12	.09	.09	.08		
Lamb:								
Legs.....	.24	.22	.24	.21	.20	.24		
Loin chops.....	.40	.40	.40	.34	.35	.36		
Rib chops.....	.34	.31	.31	.29	.29	.31		
Stewing.....	.10	.09	.09	.11	.10	.11		
Pork:								
Chops, center cuts..	.27	.22	.27	.24	.19	.26		
Bacon, strips.....	.27	.23	.25	.25	.20	.20		
Bacon, sliced.....	.31	.28	.28	.32	.26	.26		
Hams, whole.....	.24	.20	.21	.22	.17	.18		
Picnics, smoked.....	.15	.13	.13	.15	.11	.12		
Lard.....	.12	.12	.12	.10	.16	.09		
Veal:								
Cutlets.....	.36	.37	.41	.29	.28	.31		
Loin chops.....	.30	.30	.32	.23	.23	.27		
Rib chops.....	.25	.26	.27	.19	.20	.21		
Stewing (breast)....	.11	.12	.12	.09	.09	.11		

UNIVERSAL MEAT INSPECTION.

At its recent annual convention at Baltimore the National Association of Retail Meat Dealers adopted resolutions in favor of extending the plan of meat inspection and grading of meats now in force in Seattle, Wash., to all cities throughout the country. This plan was described in THE NATIONAL PROVISIONER of July 21, 1934.

The resolutions adopted were as follows:

Resolved, That this National Association of Retail Meat Dealers, in convention assembled, does hereby endorse the plan for regulating the meat business made effective in Seattle, Wash., by ordinance making compulsory the inspection and grading according to the U. S. standards of all meat offered for sale in the municipality; the compulsory examination of all meat handlers as to health and efficiency, and the installation in all places where meat is handled and sold of adequate equipment to insure sanitary conditions. Be it further

Resolved, That each local branch of this association be requested to take necessary steps to obtain similar legislation in all states and cities in which they are located. Be it further

Resolved, That this association urge upon the Department of Agriculture the need of universal inspection of livestock and meats in all states in order to eliminate unwholesome meats and that a fund be set aside for assisting the states in carrying on such work by augmenting state funds; and that the Department of Agriculture be urged also to make standardized grading of meats compulsory throughout the country.

A RITZ SHELF.

Every market usually has a few products for sale which might be called luxury items. There may not be a heavy sale in these items, but even the poorest customer manages to afford them now and then to give a Main Street dinner a Park Avenue air.

A good suggestion might be to put all these items on one shelf and call it the "Ritz Shelf." Line it with gold paper and sparkling cellophane. Make it stand out for what it is. The same idea could be carried out with an island table, perhaps more effectively. This would increase the sale for your luxury items in addition to making an attractive display in your store.

Watch the "Wanted" and "For Sale" page for business opportunities and bargains in equipment.

VACATION DISPLAY.

Summer-time is play-time for all the world. Why not take advantage of this fact and fit out a playtime-corner somewhere in your store?

Make a poster as a background, with pictures of summer sports. These can be cut out of magazines or resort advertising material. Place a beach umbrella beside the table. Arrange on the table all the things you sell which people like to take on picnics to the woods or to the beach. Canned fruits and fruit juices are excellent sellers at this time of the year—sandwich spreads and canned meats of all kinds are also necessities for the picnic. Have an attractive folder made with suggestions about the foods to take on a picnic.

If you have a radio in your store, put it near the playtime corner and tune in on the sporting events. Make your store a real summertime store. Have some sample of fruit juices on hand for those of your customers who care to try them. Be sure they are icy cold. The unusual and thoughtful display and service will win customers every time.

WHY NOT A FOOD-OF-THE-WEEK?

Does a food-of-the-week counter strike you as a good idea? It might be. Publishers have made money on the Book-of-the-month club, jig-saw dealers didn't lose any money on the puzzle-of-the-week. However urged, your customer doesn't have to own a book or do a jig-saw puzzle, whereas the most negative of them do have to eat.

One week you might feature picnics—canned sandwich spreads, meats, fish, fruit juices, packaged potato chips and delicious cookies in cans. Another week stress porch parties—canned chicken, mushrooms, canned meats, etc. There will still be weeks for children's parties, cocktail hours, Sunday morning breakfasts, tennis teas and what not. And don't forget one week reserved for foods for fishermen with such camping companions as pork and beans, canned meats of all kinds—sandwich spreads and delicious soups. And these same foods apply to campers and tourists in automobiles as well.

NEWS OF THE RETAILERS.

L. A. Kastor has opened a meat market at 1907 Minnehaha st., Minneapolis, Minn.

Myron Spilvogel has bought the meat market of L. Speilooel at Adams, N. D.

Herbert Bunney has taken over the Cash and Carry Meat Market at Belle Fourche, S. D.

Art Rathsburg has sold his interest in his meat market at Madison and 22nd st., Two Rivers, Wis., to Jack Goedjen.

Frank Doyle, proprietor of Doyle's meat market in Battle Creek, Mich., has recently opened a new market in Marshall, Mich. Floyd Waterhouse will manage the Marshall market.

A new market has been opened at 2127 E. Capitol drive, Shorewood, Wis., by Herbert Reinhardt.

JULY FRESH MEAT PRICES COMPARED

Chicago.

Wholesale fresh meat prices for July, 1934, with comparisons:

	July, 1934.	June, 1934.	July, 1933.
BEEF.			
Steer—			
300-500 lbs.,			
Choice	\$11.48	\$10.68	\$ 9.68
Good	10.48	9.55	8.75
Medium	8.90	8.39	7.78
Common	7.32	7.48	6.02
500-600 lbs.,			
Choice	11.94	10.92	9.68
Good	10.94	9.80	8.75
Medium	9.35	8.55	7.80
Common	7.58	7.51	6.61
600-700 lbs.,			
Choice	12.48	11.85	9.46
Good	11.44	10.80	8.65
Medium	9.84	9.55	7.50
700 lbs. up,			
Choice	13.05	12.35	9.46
Good	12.05	11.35	8.65
Medium	8.16	7.75	7.00
Cow—			
Good	6.69	6.55	6.00
Medium	5.59	5.62	5.00
Common			

VEAL AND CALF CARCASSES.

Veal—			
Choice	9.20	9.52	10.00
Good	8.10	8.09	8.88
Medium	7.01	6.51	7.55
Common	6.02	5.52	6.38
Calf—			
Good			
Medium			
Common			

LAMB AND MUTTON.

Spring lamb—			
Choice	18.15
Good	16.91
Medium	14.72
Lamb—			
38 lbs. down,			
Choice	15.32	15.19
Good	13.72	14.10
Medium	11.77	12.18
Common	9.16	9.62
30-45 lbs.,			
Choice	15.32	15.19
Good	13.68	14.10
Medium	11.66	12.45
Common	9.05	10.18
46-55 lbs.,			
Choice	14.68
Good	13.82
Yearling—			
40-55 lbs.,			
Choice	16.61	11.50
Good	12.90	14.84	10.00
Medium	8.50
Mutton (ewe)—			
70 lbs. down,			
Good	7.05	6.58	5.94
Medium	6.05	5.55	4.86
Common	5.05	4.52	3.85

FRESH PORK.

Hams—			
10-14 lbs. avg.....	14.78	13.85	10.22
Loins—			
8-10 lbs. avg.....	13.16	13.59	7.78
10-12 lbs. avg.....	13.16	13.46	7.49
12-15 lbs. avg.....	11.61	12.35	6.86
16-22 lbs. avg.....	10.77	11.45	6.12
Shoulders, N. Y. style, skinned.			
8-12 lbs. avg.....	10.10	9.45	5.32
Picnics—			
6-8 lbs. avg.....
Butts, Boston style.			
4-8 lbs. avg.....	12.90	11.95	6.84
Spareribs, half sheet.....	6.28	5.99	3.83

New York.

Wholesale fresh meat prices for July, 1934, with comparisons:

	July, 1934.	June, 1934.	July, 1933.
BEEF.			
Steer—			
300-500 lbs.,			
Choice	\$13.08	\$12.76	\$10.68
Good	11.90	11.76	9.53
Medium	9.70	9.95	8.29
Common	7.64	7.99	7.38
500-600 lbs.,			
Choice	13.31	13.11	10.72
Good	12.29	12.00	9.68
Medium	9.72	10.19	8.38
Common	7.68	8.09	7.38
600-700 lbs.,			
Choice	13.46	13.28	10.55
Good	12.48	12.30	9.65
Medium	9.91	10.26	8.38
700 lbs. up,			
Choice	13.74	13.52	10.27
Good	12.58	12.46	9.41
Medium	9.80	9.89	8.18
Cow—			
Good	8.54	8.46	7.30
Medium	6.72	6.85	6.28
Common			

VEAL AND CALF CARCASSES.

Veal—			
Choice	10.91	10.95	12.11
Good	9.31	9.06	10.62
Medium	7.74	7.52	9.27
Common	6.06	6.25	7.79
Calf—			
Good	8.18	7.70	8.82
Medium	6.94	6.61	7.79
Common	6.00	5.53	6.85

LAMB AND MUTTON.

Spring lamb—			
Choice	19.20
Good	17.29
Medium	14.98
Lamb—			
38 lbs. down,			
Choice	16.18	15.67
Good	15.16	14.74
Medium	13.25	12.66
Common	11.04	10.23
30-45 lbs.,			
Choice	15.98	15.67
Good	15.15	14.74
Medium	13.26	12.66
Common	11.04	10.21
46-55 lbs.,			
Choice	15.68	15.26
Good	14.90	14.53
Yearling—			
40-55 lbs.,			
Choice	16.63
Good	12.95	14.32	10.69
Medium	11.48	12.22	8.72
Mutton (ewe)—			
70 lbs. down,			
Good	8.60	7.60	6.44
Medium	7.45	6.29	5.18
Common	6.05	4.80	4.09

FRESH PORK.

Hams—			
10-14 lbs. avg.....
Loins—			
8-10 lbs. avg.....	13.71	14.28	8.90
10-12 lbs. avg.....	13.70	14.21	8.88
12-15 lbs. avg.....	12.77	13.35	7.97
16-22 lbs. avg.....	11.87	12.46	7.24
Shoulders, N. Y. style, skinned.			
8-12 lbs. avg.....	11.18	10.31	7.26
Picnics—			
6-8 lbs. avg.....
Butts, Boston style.			
4-8 lbs. avg.....	13.58	12.50	8.36
Spareribs, half sheet.....	7.49	7.41	5.56

LIVESTOCK AND DRESSED MEAT PRICES COMPARED.

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during July, 1934:

	Average prices live animals ¹ per 100 lbs. Chicago.			Average wholesale price of carcasses ² per 100 lbs. New York.			Composite retail price in cents per lb. ³ New York.		
	July, 1934.	June, 1934.	July, 1933.	July, 1934.	June, 1934.	July, 1933.	July, 1934.	June, 1934.	July, 1933.
Steers—									
Choice	\$ 9.14	\$ 9.34	\$ 7.02	\$13.46	\$13.28	\$10.55	\$28.89	\$28.02	\$27.61
Good	7.04	7.34	6.10	12.48	12.30	9.65	24.32	23.80	22.26
Medium	5.41	5.86	5.34	9.72	10.19	8.38	19.31	19.63	19.18
Lambs—									
Choice	7.68	8.06	8.01	16.18	19.20	15.67	27.38	29.32	24.27
Good	7.24	8.44	7.33	15.16	17.29	14.74	23.38	24.95	20.73
Medium	6.70	7.46	6.46	13.25	14.98	12.66	19.65	21.39	17.99
Hogs—									
Good	4.73	4.43	4.06	14.80	14.15	11.18	18.80	17.84	15.78

¹Average of daily quotations on choice steers 1,100-1,300 lbs., good and medium steers 900-1,100 lbs.; lambs 90 lbs. down; hogs 200-220 lbs.

²Average of daily quotations on beef carcasses 600-700 lbs.; lambs carcasses 38 lbs. down; hog products consisting of smoked hams, bacon, picnics, and fresh loins and lard combined in proportion to their respective yields from live weight.

³Composite average of semi-monthly retail quotations on various cuts (including lard) combined in proportion to their respective yields from live weight.

The Hopsodarsky meat market, Ridge-way, Ia., has been sold to Marvin Place and Theodore Hopperstad.

A new meat market was recently opened in What Cheer, Ia., by John Svenson of Fremont, Ia.

M. P. Menth has sold his interest in the Sanitary Meat Market at Robinsdale, Minn., to his partner, H. P. Bellmyre.

Carl Pearson has opened a meat market at St. Hilaire, Minn.

NEW YORK NEWS NOTES.

J. Stirling, controller's department, Armour and Company, Chicago, was a visitor to the city this week.

C. S. Gundlich, manager, Wilson & Company's Westchester branch, is vacationing at Moosehead Lake, Maine.

Killing of drought cattle and calves under the supervision of the B. A. I. was commenced in New York and vicinity last Friday.

J. B. McHugh, director of personnel, New York Butchers Dressed Meat Company, is spending a vacation in Atlantic City, N. J.

C. D. Miller, calf department, and J. J. Cullen, advertising department, Swift & Company, Chicago, are in New York this week.

C. F. Jaeger, branch house sales department, Swift & Company, New York, is spending a three weeks' vacation in New England and on the Jersey Coast.

Dr. R. F. Eagle, vice-president, Wilson & Company, Chicago, is in New York this week attending the International Veterinary Congress. Dr. Swain and Russell Smith, Wilson & Company, Chicago, are also attending the congress.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended Aug. 11, 1934, were as follows: Meat—Brooklyn, 39 lbs.; Manhattan, 3575 lbs.; Bronx, 41 lbs.; total, 3655 lbs. Poultry—Manhattan, 66 lbs.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Aug. 15, 1934:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS:				
(1) (300-500 lbs.) choice	\$11.50@12.50	\$13.00@13.50
Good	10.50@11.50	11.50@13.00
Medium	7.00@10.50	8.00@11.00
Common	6.00@ 7.00	6.00@ 7.50
STEERS:				
(500-600 lbs.) choice	11.50@12.50	13.00@14.00	13.50@14.00
Good	10.50@11.50	11.50@13.00	12.00@13.00
Medium	7.00@10.50	8.00@11.00	9.00@11.00
Common	6.00@ 7.00	6.00@ 7.50	6.50@ 8.00
STEERS:				
(600-700 lbs.) choice	12.00@13.00	13.50@14.00	13.50@14.00
Good	10.50@12.00	11.50@13.50	12.00@13.00
Medium	8.00@10.50	8.00@11.50	8.00@11.50	9.00@11.00
STEERS:				
(700 lbs. up) choice	12.50@13.50	13.50@14.50	13.50@14.50	13.50@14.00
Good	11.50@12.50	11.50@13.50	11.50@13.50	12.00@13.00
COWS:				
Good	7.50@ 9.00	8.00@ 9.00	9.00@10.00	8.00@ 8.50
Medium	6.00@ 7.50	7.00@ 8.00	7.00@ 9.00	7.00@ 8.00
Common	5.00@ 6.00	6.00@ 7.00	5.00@ 6.50	6.00@ 7.00
Fresh Veal & Calf Carcasses:				
VEAL:				
(2) choice	10.00@11.00	10.50@12.00	12.00@13.00
Good	9.00@10.00	9.00@10.50	11.00@12.00	10.00@11.00
Medium	8.00@ 9.00	8.00@ 9.00	9.00@11.00	9.00@10.00
Common	6.00@ 8.00	7.00@ 8.00	8.00@ 9.00	8.00@ 9.00
CALF:				
(2) (3) good	7.50@ 9.00	9.00@11.00
Medium	6.00@ 7.50	8.00@ 9.00
Common	5.50@ 6.00	7.00@ 8.00
Fresh Lamb & Mutton:				
LAMB:				
(39 lbs. down) choice	15.00@16.00	16.00@17.00	16.00@17.00	16.00@17.00
Good	14.00@15.00	14.50@16.00	14.50@16.00	15.00@16.00
Medium	12.00@14.00	13.00@14.50	13.00@15.00	14.00@15.00
Common	10.00@12.00	12.00@13.00	12.00@13.00	11.00@13.00
LAMB:				
(39-45 lbs.) choice	15.00@16.00	16.00@17.00	16.00@17.00	16.00@17.00
Good	14.00@15.00	14.50@16.00	14.50@16.00	15.00@16.00
Medium	12.00@14.00	13.00@14.50	13.00@15.00	14.00@15.00
Common	10.00@12.00	12.00@13.00	12.00@13.00
LAMB:				
(46-55 lbs.) choice	15.00@16.00	15.50@16.00	15.00@16.00
Good	14.00@15.00	14.50@15.50	14.00@15.00
YEARLINGS:				
(40-55 lbs.) choice	12.00@13.00
Good	13.00@14.00	11.00@12.00
Medium	12.00@13.00	10.00@11.00
MUTTON:				
(Ewe, 70 lbs. down) good	7.00@ 8.00	7.00@ 8.00	6.50@ 8.00
Medium	6.00@ 7.00	5.50@ 7.00	5.50@ 6.50
Common	5.00@ 6.00	4.00@ 5.50	4.00@ 5.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	17.00@18.00	17.50@18.50	16.50@18.00	15.50@17.00
10-12 lbs. av.	17.00@18.00	17.50@18.50	16.00@18.00	15.50@17.00
12-15 lbs. av.	14.50@17.00	15.50@18.50	15.00@16.00	15.00@15.50
16-22 lbs. av.	12.00@13.50	14.00@15.00	14.00@15.00	13.50@14.50
SHOULDERS, N. Y. Style, Skinned:				
8-12 lbs. av.	11.50@13.00	11.00@12.00	11.00@12.00
PICNICS:				
6-8 lbs. av.	11.00@11.50
BUTTS, Boston Style:				
4-8 lbs. av.	14.50@16.00	13.00@15.00	14.00@15.00
TRIMMINGS:				
Regular	7.00@ 7.50
Lean	12.00@14.50

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

NEW YORK POULTRY CODE.

A public hearing on proposed amendments to the code of fair competition for the live poultry industry of the metropolitan area in and about the city of New York was held by AAA representatives at New York City on August 17. The amendments relate to the inspection of poultry and the filing and posting of poultry prices.

One of the amendments would provide a mandatory inspection service to replace the existing health regulations, which it is understood is to be rescinded by the city of New York on September 19. Under present arrangements members of the industry pay for this inspection service, and this arrangement would be continued.

The other amendment would require filing of sales prices and terms of sales with the code authority, and their listing in a prominent place for public inspection at the individual establishments. The sponsors of this amendment say it is designed to bring competition out in the open and to permit more effective handling of destructive price cutting practices and is expected to result in benefits to producers.

AMONG NEW YORK RETAILERS.

The monthly meeting of the Eastern District Branch was held at Schwaben Hall, Tuesday, August 14, with president Joseph C. Wagner presiding. The regular routine business was conducted. Theodore C. Meyer, chairman of the picnic committee, reported that plans were progressing for an event which should bring pleasant memories to old-timers. The time and place is the Hoffman House park at Myrtle ave. and Cooper st., Glendale, on Sunday, September 16. Delegates to the national convention in Baltimore, August 6, 7, 8 and 9, Joseph Wagner, Theodore Meyer and Fred C. Riester, gave a lengthy report on the work done and also that the meat dealers code had reached the stage where a setting up of the machinery to administer was a matter of days. Members were more than pleased with this phase of the report. The meeting will revert back to the regular schedule of twice a month commencing with September 11.

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Cracklings, Bonemeal, Hoof and Horn Meal

Chrysler Bldg., 405 Lexington Ave., New York City

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New PROFIT POSSIBILITIES with the Adelmann Washer

The ADELMANN Washer will increase profits in your plant thru reduced operating costs. The ADELMANN Washer cleans Ham Boilers of all kinds, sizes and shapes in a *fraction* of the time formerly required. It cleans them better and at much lower cost. *And in doing so enlarges your profit margin.*

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NEW YORK MARKET PRICES

LIVE CATTLE.

Good 1,277-1,325-lb. steers.....	\$ 7.25@ 7.35
Medium 1,147-1,310-lb. grassers.....	5.50@ 7.00
Common 1,137 lbs.....	@ 5.00
Low cutter and cutter cows.....	1.50@ 2.75
Cows, common and medium.....	3.00@ 4.00
Bulls.....	2.30@ 3.50

LIVE CALVES.

Vealers, good and choice.....	\$ 7.00@ 8.00
Vealers, medium.....	5.50@ 7.00
Vealers, cull and common.....	4.00@ 5.00
Good weighty calves.....	4.00@ 4.50

LIVE LAMBS.

Lambs, good and choice.....	\$ 7.50@ 8.00
Lambs, medium.....	6.00@ 7.00
Common throwouts.....	@ 4.50
Ewes.....	\$3.00 down

LIVE HOGS.

Hogs, 171 lb., good and choice.....	@ 5.75
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DRESSED HOGS.

Hogs, 90-140 lb., good to choice.....	\$11.25@11.50
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DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	14 @15
Choice, native, light.....	13 1/2 @14 1/2
Native, common to fair.....	@13

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	13 @13 1/2
Native choice yearlings, 440@600 lbs.....	13 @14
Good to choice heifers.....	11 @12
Good to choice cows.....	9 @10
Common to fair cows.....	7 @8
Fresh bologna bulls.....	6 1/2 @ 7 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	16 @18	19 @21
No. 2 ribs.....	15 @17	17 @18
No. 3 ribs.....	12 @14	15 @16
No. 1 loins.....	25 @27	25 @28
No. 2 loins.....	20 @23	20 @23
No. 3 loins.....	18 @18	18 @18
No. 1 hinds and ribs.....	17 @19	18 @20
No. 2 hinds and ribs.....	15 @17	15 @17 1/2
No. 1 rounds.....	13 @14	14 @15
No. 2 rounds.....	12 @13	13 @14
No. 3 rounds.....	11 @12	12 @12 1/2
No. 1 chucks.....	11 @12	12 @13
No. 2 chucks.....	9 @10	10 @11
No. 3 chucks.....	8 @9	9 @10
Bologna, reg. 6@8 lbs. avg.....	6 1/2 @ 7 1/2	7 @8
Rolls, reg. 4@6 lbs. avg.....	22 @23	22 @23
Tenderloins, 4@6 lbs. avg.....	50 @60	50 @60
Tenderloins, 5@6 lbs. avg.....	50 @60	50 @60
Shoulder clods.....	11 @12	11 @12

DRESSED VEAL.

Good.....	11 @13
Medium.....	10 @11
Common.....	8 @10

DRESSED SHEEP AND LAMBS.

Lambs, prime to choice.....	16 @17
Lambs, good.....	14 @16
Lambs, medium.....	12 @14
Sheep, good.....	6 @8
Sheep, medium.....	5 @6

FRESH PORK CUTS.

Pork loins, fresh Western, 10@12 lbs.....	15 @16
Pork tenderloins, fresh.....	25 @26
Pork tenderloins, frozen.....	22 @23
Shoulders, Western, 10@12 lbs. avg.....	11 @12
Butts, boneless, Western.....	16 @16
Butts, regular, Western.....	14 @15
Hams, Western, fresh, 10@12 lbs. avg.....	15 @16
Picnic hams, Western, fresh, 6@8 lbs.....	10 @11 1/2
Pork trimmings, extra lean.....	15 @16
Pork trimmings, regular 50% lean.....	8 1/2 @ 9
Spareribs.....	8 @9

SMOKED MEATS.

Hams, 8@12 lbs. avg.....	19 @20
Hams, 10@12 lbs. avg.....	19 @20
Hams, 12@14 lbs. avg.....	19 @20
Picnics, 4@6 lbs. avg.....	13 @14
Picnics, 6@8 lbs. avg.....	13 @14
City pickled hams, 10@12 lbs. avg.....	16 @18
Bacon, boneless, Western.....	20 @21
Bacon, boneless, city.....	19 @20
Rollettes, 8@10 lbs. avg.....	16 @18
Beef tongue, light.....	22 @25
Beef tongue, heavy.....	24 @26

FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, l. c. trim'd.....	30c a pound
Sweetbreads, beef.....	60c a pair
Sweetbreads, veal.....	10c a pound
Beef kidneys.....	10c each
Mutton kidneys.....	25c a pound
Livers, beef.....	15c a pound
Oxtails.....	20c a pound
Beef hanging tenders.....	10c a pair
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	1.00 per cwt.
Breast fat.....	1.50 per cwt.
Edible suet.....	2.50 per cwt.
Inedible suet.....	2.00 per cwt.

GREEN CALFSKINS.

	5-9 1/4	12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	.05	1.00	1.10	1.15	1.40
Prime No. 2 veals.....	.04	.85	.95	1.00	1.15
Buttermilk No. 1.....	.03	.75	.85	.90	1.00
Buttermilk No. 2.....	.02	.65	.75	.80	1.00
Branded grubby.....	.01	.35	.45	.50	.60
Number 3.....	.01	.35	.45	.50	.60

BUTTER.

Creamery, extras (92 score).....	@28
Creamery, firsts (91 score).....	@27 1/2
Centralized (90 score).....	@27

EGGS.

(Mixed Colors.)

Special packs or henery selections.....	24 @26
Standards.....	22 @23
Firsts.....	20 @21

LIVE POULTRY.

Fowls, colored, via express.....	17 @18
Leghorns.....	@14
Broilers, Rocks.....	18 @22

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—	
Western, 60 to 65 lbs. to dozen, lb.....	14 @19
Western, 48 to 54 lbs. to dozen, lb.....	12 @17
Western, 48 to 47 lbs. to dozen, lb.....	11 @16
Western, 36 to 42 lbs. to dozen, lb.....	10 @15
Western, 30 to 35 lbs. to dozen, lb.....	9 @14

Chickens, fresh:	
Nearby.....	16 @28

Chickens—frozen—12 to box—

Western, 66 lbs. up.....	21 @26
Western, 60 to 65 lbs. to dozen, lb.....	21 @26
Western, 55 to 59 lbs. to dozen, lb.....	21 @25
Western, 48 to 54 lbs. to dozen, lb.....	21 @24

Ducks—

Spring, L. I., per lb.....	13 @15
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Squabs—

Graded, per lb.....	23 @30
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Turkeys, frozen:

Young toms.....	16 @28
Young hens.....	16 @22

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended Aug. 9, 1934:

	Aug. 8	4	6	7	8	9
Chicago.....	25 1/2	25 1/2	25 1/2	26	26	26 1/2
N. Y.....	26 1/2	26 1/2	26 1/2	27	27	27
Boston.....	27 1/2	27 1/2	27 1/2	27 1/2	28	28
Phila.....	27 1/2	27 1/2	27 1/2	28	28	28
San Fran.....	24	24	25	25	25	26

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	25 1/2	25 1/2	25 1/2	26	26 1/2
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1— 1934.
Chicago.....	48,783	52,760	53,635	1,985,478
N. Y.....	57,734	60,896	65,369	2,325,312
Boston.....	22,763	19,748	20,433	826,215
Phila.....	20,312	18,082	19,644	795,371
Total.....	149,592	151,486	159,061	5,932,576

Cold storage movement (lbs.):

	In	Out	On hand	Same day
	Aug. 9.	Aug. 9.	Aug. 10.	last year.
Chicago.....	346,120	132,879	28,960,475	40,214,772
N. Y.....	115,468	94,377	8,639,498	17,857,368
Boston.....	18,330	26,971	5,004,058	7,448,296
Phila.....	24,520	17,890	3,944,390	5,233,903
Total.....	504,438	272,087	46,157,398	70,735,387

FERTILIZER MATERIALS. BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports:	
August, 1934, to June, 1935, inclusive.....	@24.00
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	@24.00
Blood dried, 10% per unit.....	@ 2.40
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory.....	2.25 @ 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f.....	@ 23.00
Fish scrap, acidulated, 8% ammonia, 3% A.P.A. Del'd Balt. & Norfolk.....	2.00 @ 50c
Soda nitrate, per net ton: Bulk Aug.....	@ 24.00
In 100-lb. bags.....	@ 28.00
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	2.15 @ 10c
Tankage, unground, 9@10% ammonia, 15% B. P. L. bulk.....	1.90 @ 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 23.00
Bone meal, raw, South American, 4 1/2 and 50 bags, per ton, c.i.f.....	@ 23.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 3.00
Potash Salt.	
Manure salt, 30% bulk, per ton.....	@ 12.00
Kalnit, 14% bulk, per ton.....	@ 3.00
Muriate, in bulk, per ton, 40c unit K ₂ O.....	@ 25.00
Sulphate in bags, per ton.....	@ 25.00
Shipment Aug., 1934, to April, 1935, Less 6% Discount.....	
Dry Rendered Tankage.	
50% unground.....	@ .45
60% ground.....	@ .50
BONES, HOOFS AND HORNS.	
Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 65.00
Black or striped hooft, per ton.....	45.00 @ 50.00
White hooft, per ton.....	@100.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 70.00
Horns, according to grade.....	75.00 @200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Aug. 11, 1934, with comparisons:

	Week ended Aug. 11.	Prev. week.	Cor. week.
West. drsd. meats:	Aug. 11.	1933.	1933.
Steers, carcasses.....	9,089	8,646	8,250 1/2
Cows, carcasses.....	777	808	697
Bulls, carcasses.....	297	119	334
Veals, carcasses.....	8,404	11,069	9,892
Lambs, carcasses.....	29,210	35,276	27,665
Mutton, carcasses.....	2,117	1,390	1,861
Beef cuts, lbs.....	486,152	375,312	944,885
Pork cuts, lbs.....	1,328,795	1,125,940	2,065,350
Local slaughters:			
Cattle.....	8,906	8,402	7,917
Calves.....	15,702	15,317	13,336
Hogs.....	34,971	31,855	34,273
Sheep.....	70,445	54,300	68,473

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Aug. 11, 1934:

	Week ended Aug. 11.	Prev. week.	Cor. week.
West. drsd. meats:	Aug. 11.	1933.	1933.
Steers, carcasses.....	2,108	1,859	2,396
Cows, carcasses.....	1,178	1,190	728
Bulls, carcasses.....	741	443	295
Lambs, carcasses.....	1,106	1,387	1,421
Veal, carcasses.....	8,921	9,658	13,528
Mutton, carcasses.....	439	378	338
Pork, lbs.....	342,979	358,011	391,502
Local slaughters:			
Cattle.....	1,828	1,683	1,807
Calves.....	3,998	3,423	2,830
Hogs.....	14,961	11,461	14,063
Sheep.....	6,842	5,051	5,902

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Aug. 11, 1934, with comparisons:

	Week ended Aug. 11.	Prev. week.	Cor. week.
West. drsd. meats:	Aug. 11.	1933.	1933.
Steers, carcasses.....	2,724	2,478	2,493
Cows, carcasses.....	1,506	1,568	1,416
Bulls, carcasses.....	578	11	33
Veals, carcasses.....	21	566	972
Lambs, carcasses.....	15,755	16,808	19,716
Mutton, carcasses.....	775	342	182
Pork, lbs.....	169,324	215,251	264,741

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Q20.00
Q 2.40

2.25 & 10c
Q 33.00

2.00 & 50c

Q 34.00
Q 26.00
Q 27.00

2.15 & 10c
1.90 & 10c

Q 25.00
Q 20.00
Q 8.50

Q 12.00
Q 8.50
1935, Q 35.00

Q 45
Q .50

ORNS.

75.00 @ 55.00
45.00 @ 50.00
Q 100.00
Q 70.00
75.00 @ 200.00

PLIES.

sed meats
ederal in-
week ended
ons:

	Cor. week, 1933.
46	8,250 1/4
08	497
19	334
09	9,382
76	27,958
90	981
12	944,885
49	2,065,059
02	7,917
17	13,336
55	34,272
00	68,473

PPPLIES.

sed meats
y and fed-
a for the

	Cor. week, 1933.
859	2,394
190	735
443	383
387	1,421
658	13,328
378	328
011	391,562
683	1,907
423	2,830
461	16,063
651	5,562

IES.

sed meats
11, 1934,

	Cor. week, 1933.
478	2,403
598	1,416
11	33
596	972
008	10,716
342	182
251	264,741

ovisioner

For Better Curing Results

use

NEVERFAIL!

NEVERFAIL never fails to give complete satisfaction. It gives superior results in every instance and insures high quality. It gives superior flavor because it is a *spiced* cure and gives inimitable goodness to cured meats. NEVERFAIL is the answer to all curing problems. Its uniformity in use and unvarying results will build sales and increase profits. *Use it for greater sales!*

Also Manufacturers of the famous H. J. Mayer sausage seasonings

Beware of products bearing similar name—only H. J. Mayer makes the genuine H. J. Mayer products listed.

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave.
Chicago, Ill.



Canadian Office
Windsor, Ont.

The Man Who Knows



The Man You Know



Heekin Cans

Attractive, colorful lithographed cans certainly create an impression of quality. Today, neither the dealer nor the consumer wants merchandise of any kind that is not packed in an attractive container. For years Heekin has served packers with lithographed cans for every requirement. Today Heekin personal service is ready to assist you in making your present can more beautiful . . . more attractive for the purchaser. Write for information.

The Heekin Can Co.
Cincinnati, Ohio

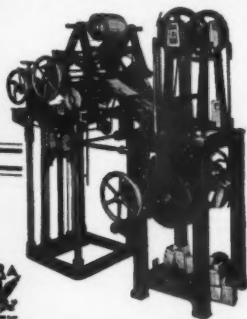


MAPLEINE

emphasizes the true savoriness of fine ham and sausage. It brings out hidden natural flavors and subtle aromas . . .

• CRESCENT MANUFACTURING COMPANY
130PR North Wells Street, Chicago, Illinois
654PR Dearborn Street, Seattle, Washington

MODERNIZE YOUR PACKAGES



And don't stop half-way with your modernization! Your packaging department offers unusual opportunities for extensive economies—economies that will more than pay the cost of improvements. With PETERS' Packaging Machines you can start with the low cost PETERS' JUNIOR for forming and lining cartons and add a *unit at a time*. The economies over your present operating methods will *pay for the machines!*

Complete particulars gladly sent. **WRITE!**

PETERS MACHINERY CO. 4700 Ravenswood Ave., Chicago, Ill.

STEP by STEP

The PETERS' line of packaging machines is *complete*. Machines in all sizes for forming and lining or folding and closing cartons, hand or automatic feed, are available. You can build, *step by step*, with PETERS.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Sausagemaker

Quality sausage manufacturer requires the services of experienced man to make baked loaves and specialties, etc. Permanent position and good pay for right party. W-650, The National Provisioner, 300 Madison Ave., New York City.

Master Mechanic

Eastern meat packer wants master mechanic with practical experience and exceptional ability. Thoroughly familiar with packinghouse operation and maintenance. State qualifications, age, etc. W-656, The National Provisioner, 300 Madison Ave., New York City.

Position Wanted

Clerk or Foreman

Position wanted as shipping clerk in butcher supply house; or foreman in casing department. Experience in Great Britain, Canada and United States. W-644, The National Provisioner, 300 Madison Ave., New York City.

Sausagemaker

Sausagemaker, 32 years old, wishes position with big concern only where he can work his way up. Excellent references. Single. Graduate of Berlin Sausage Making School and has had 8 years' experience in United States. Address Andreas Probst, 325 E. 12th St., New York City.

Assistant Superintendent

Practical operating man, with wide experience in all departments, wishes position as assistant superintendent or general foreman with opportunity of advancement. Fully able to handle and supervise men. Good education; age, 38 years. Reasonable salary. Letters confidential. W-638, The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Plant Manager

Position wanted by plant manager thoroughly experienced in beef, pork and by-product operations as well as sales work. Middle age. Can furnish best references from well-known executives as to ability and experience. W-653, The National Provisioner, 300 Madison Ave., New York City.

Working Sausagemaker

Wanted, position as working sausage foreman in small or medium sized plant. Experienced in manufacturing all kinds of sausage, specialty loaves, etc. Available immediately. W-654, The National Provisioner, 300 Madison Ave., New York City.

Superintendent

Superintendent well versed in general packinghouse practice, all departments seeks connection with reliable firm. Understands yields and up-to-date methods of manufacture. Furnish excellent references as to knowledge and ability. W-655, The National Provisioner, 300 Madison Ave., New York City.

Superintendent

Experienced man who understands and can supervise all departments wants new connection. Understands pork and beef operations, yields and costs. East preferred. Can handle men and get results. Now employed. Excellent references from past and present employers. W-649, The National Provisioner, 407 S. Dearborn St., Chicago.

Sausagemaker

Steady position wanted by sausage-maker with concern needing well experienced man knowing business from A to Z. Will consider renting small sausage kitchen, well equipped. Write W. R. S., Route 10, Box 290 B, Phoenix, Arizona.

Sell Your Surplus Used Equipment through THE NATIONAL PROVISIONER Classified Ads.

Position Wanted

Meat Products Salesman

Salesman experienced 18 years selling meat products seeks connection with well rated meat packing company. Represented Chicago packer 12 years. Western packer six years, establishing and checking territories New England, Central and Northwest states. Prefer meats and specialties. W-661, The National Provisioner, 407 S. Dearborn St., Chicago.

Sausagemaker

Sausagemaker of long experience desires permanent position with reliable packer. Capable of taking full charge. Can make quality sausage and meat loaves. Also boiled and baked hams. Can handle men and department to advantage and operate at profit. Good reference. Willing to work. Lyman Jones, 1509½ Gaines St., Little Rock, Arkansas.

Equipment for Sale

Deming Pump

For sale, one Deming pump with double-acting cylinder, 18-inch stroke, 3¼-inch piston, 80-foot rod and couplings, gear-driven, G-E motor, 3 phase, 60 cycle, 220 volts, 900 R. P. M. FS-652, The National Provisioner, 407 S. Dearborn St., Chicago, Illinois.

Packinghouse Machinery

For sale, reconditioned machinery of every description from single machine to machinery for complete packing plant. Guaranteed in A-1 condition. Write Menges, Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Rendering Equipment

For sale, 10 Rotary Steam Tube Dryers, 6'x30' long, each with 37-4" tubes. Complete Hydrogenated Oil Plant. Send for circulars listing Grinders, Melters, Lard Rolls, Filter Presses, Cookers, Cutters, Meat Mixers, Hammer Mills, Disintegrators, Kettles, etc. What idle machinery have you for sale?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City.

I. C. Co.

SHURSTITCH

Sewed

CASINGS

Importers

SAUSAGE CASINGS

Exporters

New York London Hamburg

INDEPENDENT CASING COMPANY

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For Slicing

Search no further if you want a high quality dried beef that makes full, even slices. Peacock Dried Beef is manufactured and trimmed with the slicer's problem in mind. Write for prices.

Cudahy Brothers Co.
Cudahy, Wis.



Peacock

PRODUCTS

Cudahy Brothers Co. Cudahy, Wis.

Peacock Dried Beef



14 Plants
Strategically Located

HONEY BRAND

Hams - Bacon

Spiced Ham

Luncheon Meat

Pork

Beef

Veal

Lamb

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Hygrade Food Products Corporation

3830 S. Morgan St., Chicago, Ill.



Philadelphia Scrapple a Specialty
John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-409 West 13th Street

Hams
Bacon
Lard
Delicatessen

C. A. Durr Packing Co., Inc.

Utica, N. Y.
Manufacturers of



HAMS
BACON
FRANKFURTS

LARD
DAISIES
SAUSAGES

QUALITY Pork Products That SATISFY

foods of Unmatched Quality

ESSKAY
QUALITY

HAMS—BACON

LARD—SAUSAGE

SOUTHERN ROSE SHORTENING

The Wm. Schludenberg-T. J. Kurdle Co.

Meat Packers

Baltimore, Md.

Partridge

PORK PRODUCTS—SINCE 1876

The H. H. MEYER PACKING CO.

Cincinnati, Ohio

Wilmington Provision Company

TOWER BRAND MEATS

Slaughterers of Cattle, Hogs,
Lambs and Calves

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

Vogt's

**Liberty
Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.



ALBANY PACKING Co., Inc.
ALBANY, N.Y.

C
H
H
W

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of an occasional change or omission in the preparation of this index.

CARLOT SHIPPERS

Straight and mixed cars



Main Office and Packing Plant
Austin, Minnesota

Krey's

St. Louis

Shippers of Straight and Mixed Cars

Pork — Beef — Sausage — Provisions
HAMS and BACON

"Deliciously Mild"

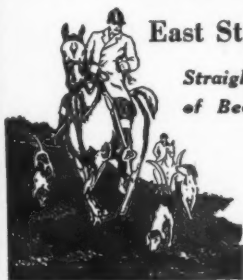
New York Office—259 W. 14th St.

REPRESENTATIVES

D. A. Bell, Boston, Mass. H. D. Amliss, (Washington, D. C.)
M. Weinstein Co., Philadelphia, Pa. (Baltimore, Md.)

Hunter Packing Company

East St. Louis, Illinois



Straight and Mixed Cars
of Beef and Provisions

NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Philadelphia

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY"
HAMS and BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Represented by

NEW YORK PHILADELPHIA WASHINGTON BOSTON
H. L. Woodruff W. C. Ford Samuel Levy F. G. Gray Co.
259 W. 14th St. 33 N. Delaware Av. 681 Penn. Av., N.W. 146 State St.

The
RATH PACKING CO.

❖
Pork and Beef Packers

❖
BLACKHAWK HAMS and BACON
Straight and Mixed Cars of
Packing House Products

Waterloo, Iowa

The Columbus Packing Company

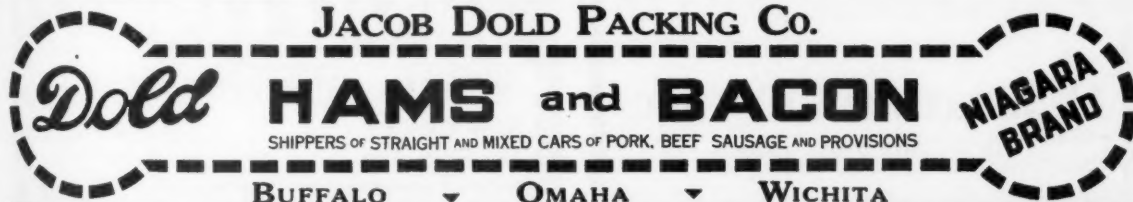


Pork and Beef Packers

Columbus, Ohio

Schenk Bros., Managers
New York Office: 410 W. 14th St.

JACOB DOLD PACKING CO.



SHIPPERS OF STRAIGHT AND MIXED CARS OF PORK, BEEF SAUSAGE AND PROVISIONS

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UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

Oleo Oils
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Tallowes

Stock Foods
Calf Heads
Cracklings

Pulled Wool
Pickled Skins
Packer Hides

Calf Skins
Horns
Cattle Switches

Selected Beef and Sheep Casings
NEW YORK CITY

43rd & 44th Streets
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Telephone
Murray Hill 4-2900

"The Skins You Love to Stuff"

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Superior Packing Co.

Price Quality Service

Chicago



St. Paul

DRESSED BEEF

BONELESS BEEF and VEAL

Carlots

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The BUY WORD for
Better Casings

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Selected Hog and Sheep Casings a Specialty
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HARRY LEVI & CO.

Importers and Exporters of
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723 West Lake Street

Chicago

Sheep - Beef - Hog CASINGS

HIGH QUALITY

PROMPT SERVICE

FAIR PRICES

M. J. SALZMAN Co., Inc.

619 W. 24th Place, Chicago
Cable Masals, Liebers, Bentley Code

MASSACHUSETTS IMPORTING COMPANY
IMPORTERS and EXPORTERS

SAUSAGE CASINGS

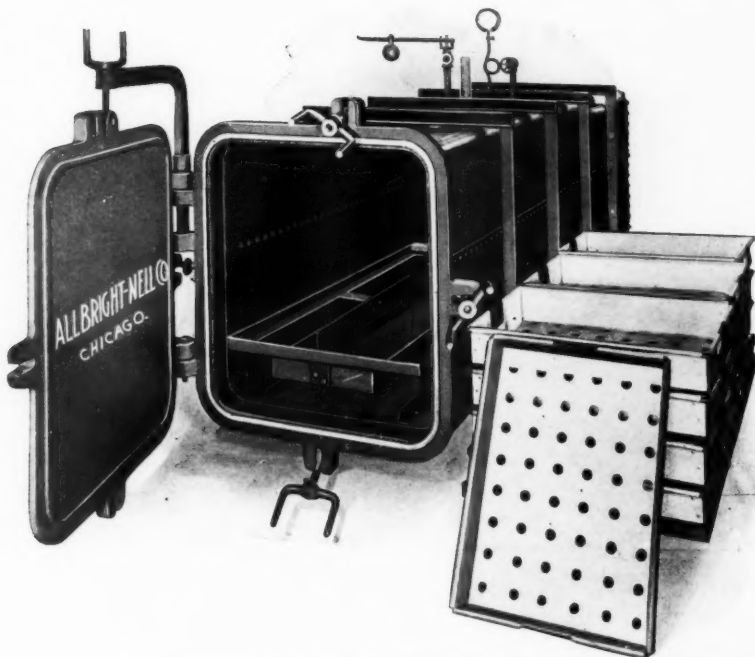
QUALITY STRENGTH SERVICE

NEW YORK, N.Y.
276 Fifth Ave.

BOSTON, MASS.
76-80 North St.

For the **BEEF CANNING** "RUSH"

Lack of water and forage caused by the drought has forced the slaughtering of underfed cattle. Large quantities of this beef must be canned, and canned in a hurry. ANCO as the largest manufacturer of meat canning machinery is prepared to assist you. Let ANCO experienced engineers help you select the most economical equipment.



No. 297 ANCO PROCESS RETORTS

ANCO RETORTS are made of heavy steel plate reinforced. They are provided with cast steel doors and door frames. Doors are fitted with special gasket and quick locking device. Furnished complete with trays, thermometers, safety valves, and steam pressure gauges. Two standard sizes 5 feet long and 10 feet long.

ANCO ROTARY MEAT CUTTERS cut meat into strips for canning. They can be furnished spaced as desired. Adjustment is easily made to compensate for wear of knives when re-sharpened. Meat is fed in at top of frame and the strips come out through chute at rear of machine. Chute can be arranged to deliver cut meat into trucks. The motor is directly connected to knife shaft through Tex-Rope drive.

WRITE FOR CANNING MACHINERY BOOKLET.

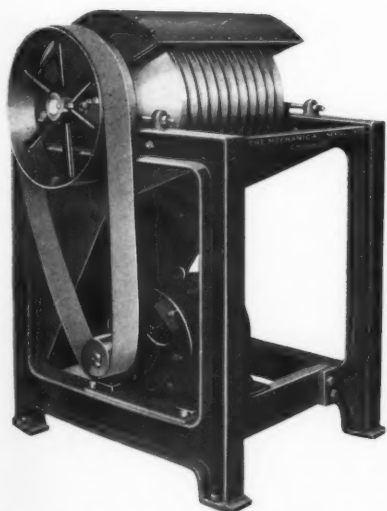


THE ALLBRIGHT-NELL CO.

5323 S. Western Boulevard,
Chicago, Ill.

Eastern Office
117 Liberty Street
New York, N. Y.

Western Office
111 Sutter St.
San Francisco, Calif.



No. 635 Rotary Cutter

VIGOROUS

SUDS

..... hard-working ... soapy! These words best describe the suds you get from Pride Washing Powder. Pride Powder is high in cleaning energy which makes it particularly effective on packinghouse greases and stains. Works equally well on metal, wood, stone, tile, brick or porcelain surfaces. Checked in our chemical laboratory. Tested in our plant. Pride is packed in 200-lb. barrels; 125-lb. kegs; 25-lb. pails. Wherever your plant is, there is a Swift agent near you.

Swift & Company

Industrial Soap Dept.

PRIDE WASHING POWDER

